January 2009
£3.50

Cake

CRAFT & DECORATION

The world's leading sugarcraft magazine

Festive Cakes

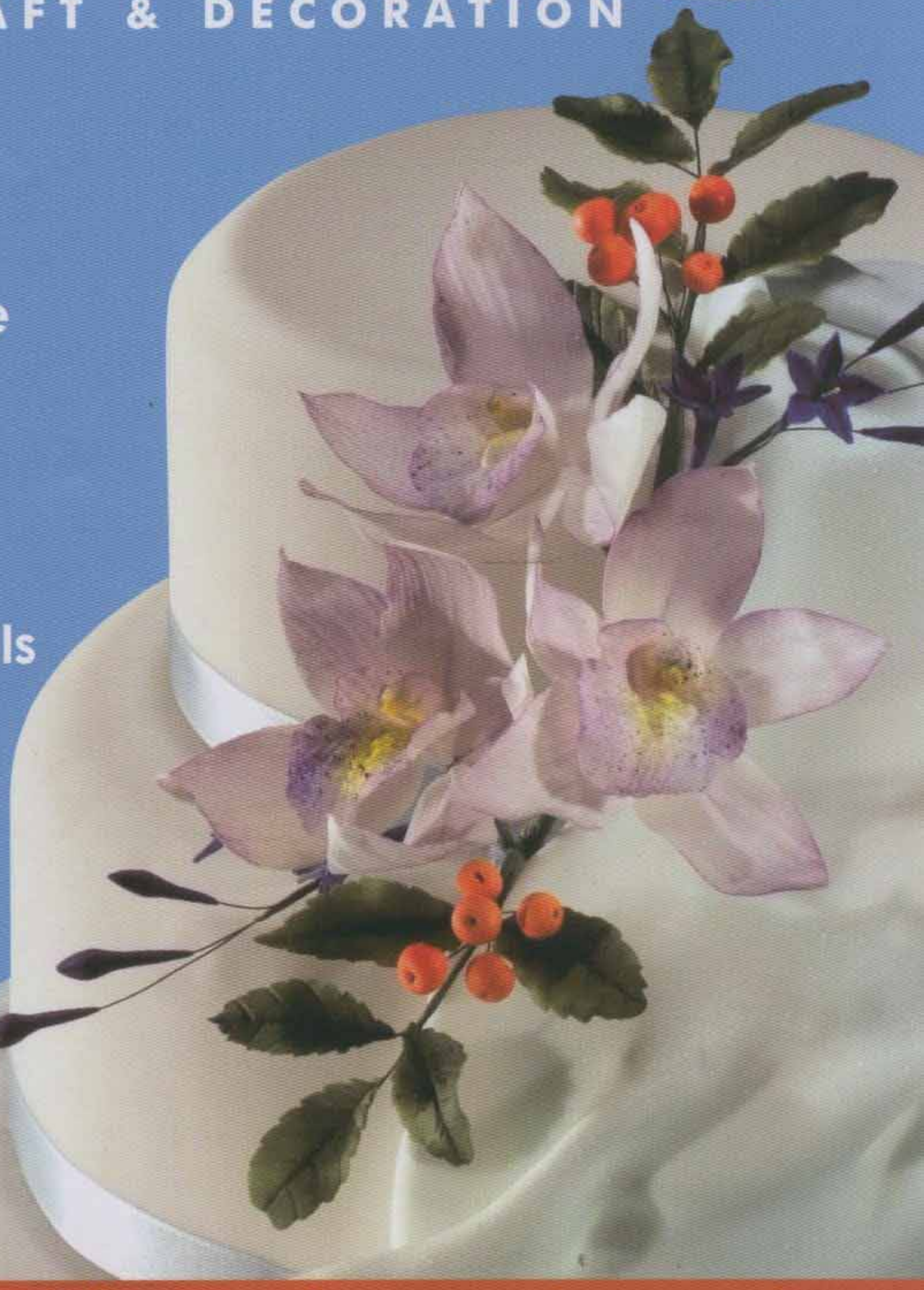
Cable car cake

Theatre cake

Cinderella's wedding cake

Orchid, bluebells celandine and spindleberry

NEW series:
- Flowers
- Masterclass
- Wedding planning



ANGLO AMERICAN MEDIA
www.cake-craft.com
9 771473 038029 01>
Issue 122

Full projects with step-by-step instructions

ingredients

Guest of the Month Cover feature 2

If you are looking for a different winter birthday cake Ann Ockenden's cable car design might be worth a look.

Cinder's Wedding Cover feature 10

Pantomime season is in full swing now and this very unusual wedding cake from new contributor Maureen Hirons was inspired by the costumes at her local theatre.

NEW Spring Floral Arrangement - part 1 Cover feature 16

Starting Ulla Netzband's 3 part series, amazingly lifelike Bluebells and Lesser Celandine are a reminder of spring to come!

NEW Lettering Masterclass - part 1 24

In the first of her 2009 mini-masterclass series, over the next 3 issues Nadene Hurst will be guiding you on how to use lettering on your cakes to best advantage.

A Night at the Theatre Cover feature 32

Our second debutant contributor, Olivia Powell, has created a cake for all theatre lovers. What better way to round off a trip to the theatre than with this original cake.

Little Fingers - Sneak Attack 40

Ruth Wyld and Ashley have made a fun last minute Christmas cake which depicts children playing in the snow.

NEW Countdown to a Wedding 43

An August wedding is announced and you are asked to make the cake. Over the next 8 months we list the stages, which culminate in production of the wedding table centrepiece.

Pantomine Horse 46

An amusing novelty cake from Carol Deacon, which could easily be adapted into a pantomime cow. Simple modelling techniques that anyone could attempt.

NEW Zodiac Flowers - Aquarius -Cover Cake 54

Each month this year Jane Barraclough incorporates the colours and flowers associated with a star sign. For Aquarius she chooses an orchid flower spray.

Cake International Show 58

Featuring wonderful runner-up entries from the prestigious 2007 show.

Home Baking 68

With Burn's night this month we have a selection of tasty Scottish recipes from Valerie Hedgethorne, including Ecclefechan Tarts and shortbread.

NEW The Flowers Collection -Spindleberry & Honeysuckle 74

The start of a definitive series of sugar flower & foliage guides, for you to build up your own handy A5 sized flower reference library.

additives and flavourings

Market Place	Cake information update from the industry	8
Gallery	Now even more of your cake pictures on show	38
Fun with Sugar	Metallic Gift Bow from Lisa C Rigby	44
Over to You!	Your pages to share news, views and cake related problems	52
Fun with Sugar	Kevin Todd shows us how to use Sugarveil	66
Food Facts	The low down on Scottish baking recipes	72
Patterns	Projects pattern page	73
Subscriptions	Subscribe now and receive a free gift	80
Next Month's Slice of *Cake*	This season's wedding cake designs	IBC

2

46

68

editor's welcome

January

Welcome to 2009, and the start of another set of 12 exciting editions, packed full of the usual mix of step by step projects and news of all things sugarcraft.

During the course of the year we'll be welcoming 6 new main contributors to join your established favourites (this month introducing Maureen & Olivia), bringing 4 new mini-masterclass series to you (starting with Nadene's 'lettering' series), providing a monthly guide to 'Zodiac' flowers courtesy of Jane, and expanding the number of 'Gallery' pages to help show the growing number of pictures you are sending in (and the standard has been so good lately)!

I've also decided that it is time for me to become more 'hands-on' again, so I hope you enjoy following my chronicles leading up to the special wedding cake I made last year, as well as starting to build up your very own 'Flower Collection' which you can cut out and keep in an A5 ring binder.

And please do keep sending in your ideas and suggestions so that we can continue to ring in the new whilst still bringing you all the features you enjoy so much.

Julie

Julie Askew, Editor

1 – Basic *2 – Simple* *3 – Testing* *4 – Advanced* *5 – Expert*

Editorial Office
Cake Craft & Decoration, PO Box 3693,
Nuneaton, Warwickshire CV10 8YQ
Tel/Fax: 024 7673 8846
Email: editor@cake-craft.com

Assistant Editor Robert Hydon
Home Economist Valerie Hedgethorne
Graphic Designer Jacqueline South - Jax Design
Photography Bob Challinor - Ghost Images

Advertising Manager
Melanie Dixon, Pentre Advertising
Tel: 01745 823140
Email: melanie@cake-craft.com

Advertisement Copy
TJ Design, 50 Cedar Road, Mickleton,
Chipping Campden, Glos GL55 6SZ
Email: tracy@tjdesign.fsnet.co.uk

Subscription Enquiries, Back Issues, Binders and Cake Craft Guides
Cake Craft & Decoration Magazine, Tower House,
Sovereign Park, Market Harborough LE16 9EF
Tel: 01858 439605
Email:cake@subscription.co.uk
Website: www.cake-craft.com
www.subscription.co.uk/help

Annual Subscription Rates:
UK £42.00 including postage
Europe and Eire £53.50 including airmail postage
USA $102.00
Canada Can $137.00
Rest of the World £69.50 including airmail postage
For US and Canada call toll free 1 877 363-1310
or visit www.expressmag.com

Newsagent and Distribution Enquiries
Stephen O'Hara, Comag Specialist
Tavistock Road, West Drayton, Middlesex UB7 7QX
Tel: 01895 433800

UK Sugarcraft Shop Sales
Andy Hounslow 01895 433811
andy.hounslow@comag.co.uk

American Cake Shop Distribution
Cake Craft Shoppe Tel: 281-491-3920
www.cakecraftshoppe.com

Cake Craft and Decoration is published by
Anglo American Media Ltd.,
58 The Terrace, Torquay, TQ1 1DE
Tel: 01803 400000
Fax 01803 407390
Publisher Judy Reed 0208 785 2688

Reproduction by Prisma Imaging, Bristol
Printed in England by Wyndeham Heron

Magazine established April 1994
ISSN 1473-0383

We take great care to ensure accuracy but cannot accept any liability for mistakes or misprints. All prices quoted are the manufacturers recommended retail prices at the time of going to press - variations may occur with independent retail outlets. No responsibility can be accepted for any action arising from information in this magazine. No part of this publication may be reproduced without written permission. We regret that we may be unable to reply personally to all correspondence received. Anglo American Media Ltd © 2009.

Cake Craft & Decoration, ISSN number 1473-0383, is published monthly, (12 times per year) by Anglo American Media Ltd c/o USACAN Media Dist. Srv. Corp. at 26 Power Dam Way Suite S1-S3, Plattsburgh, NY 12901 for US $102 / CDN $137 per year. Periodicals Postage paid at Plattsburgh, NY and at additional mailing Offices. POSTMASTER: Send address changes to Cake Craft & Decoration c/o Express Mag, P.O. Box 2769, Plattsburgh, NY 12901-0239

Cake
DIFFICULTY
RATING

Snowy Heights

Ann Ockenden

The inspiration for this cake came from a very special holiday. A cable car ride can be a happy memory whether it is enjoyed for the spectacular scenery or as a means of transport to pursue a favourite sport.

YOU WILL NEED

- cake of choice round 20cm (8in)
- cake drum round 30cm (12in)
- sugarpaste white 1.4 kg (3lb), red 250g (8oz) 250g (8oz) bottle green
- flower paste white 200g (7oz) (Beau Products)
- royal icing
- icing sugar for dusting
- gum tragacanth
- alcohol
- sugar glue
- white vegetable fat
- dusting powders silver, snowflake, azure (SK)
- superwhite powder (Sugarflair)
- assorted food colours
- non-stick board
- rolling pins
- palette knife
- assorted brushes flat and round
- board ribbons
- tweezers
- smart mat *
- firm pad *
- smoother *
- piping bags
- tubes and adapters *
- multi ribbon cutter *
- octagonal cutter set *
- Christmas tree cutter *
- tappits, christmas and music *
- knife/scriber *
- veining/dresden tool *

* FMM

1 With a cocktail stick and blue paste colour, streak 250g (8oz) of white sugarpaste. Knead to create a marbled effect. Roll out and cover the cake drum.

3 Transfer the design of the mountain ranges onto the side of the cake freehand with a scriber tool.

2 Prepare your chosen cake with buttercream or apricot glaze and marzipan; place on a smart mat. Roll out 1kg (2lb 4oz) of white sugarpaste and cover the cake. Lift the cake onto the prepared board.

4 Use a number 2 tube fitted in a bag with an adapter, half fill the bag with royal icing. Pipe a few peaks at a time. With a moistened, flat brush draw down the inside of the piped line onto the cake surface. Pipe the remaining peaks in the same way.

Cake Tips

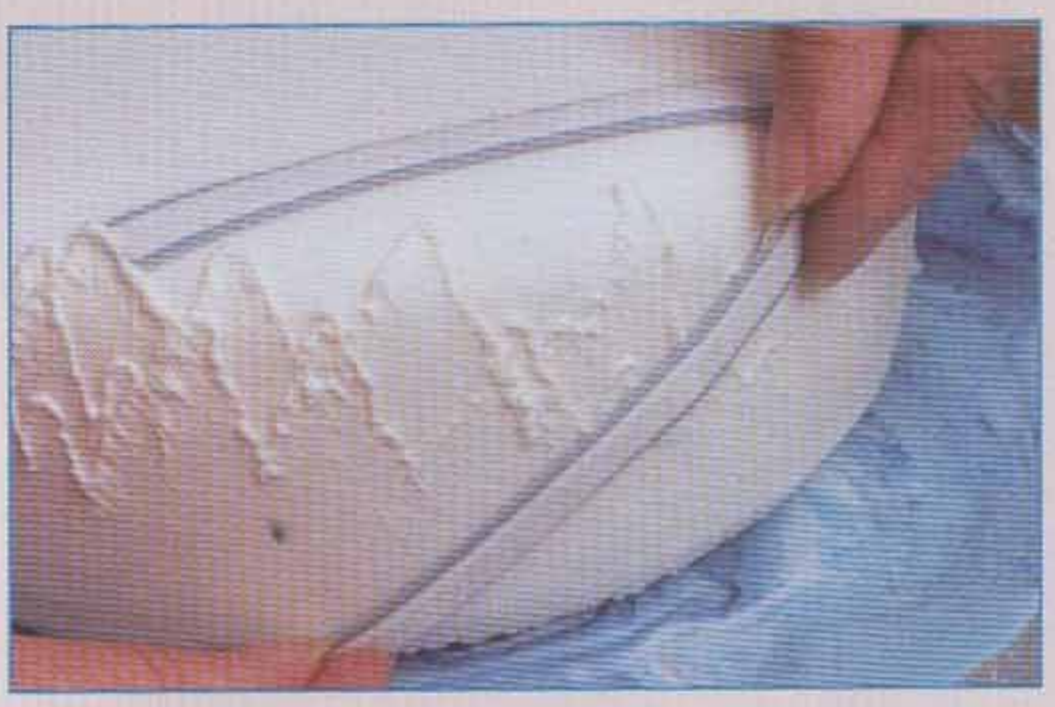
CRAFT & DECORATION

Warm the sugarpaste for a minute or two in the microwave before you knead it will help achieve a smooth finish.

Add glycerine to royal icing to make it easier to cut.

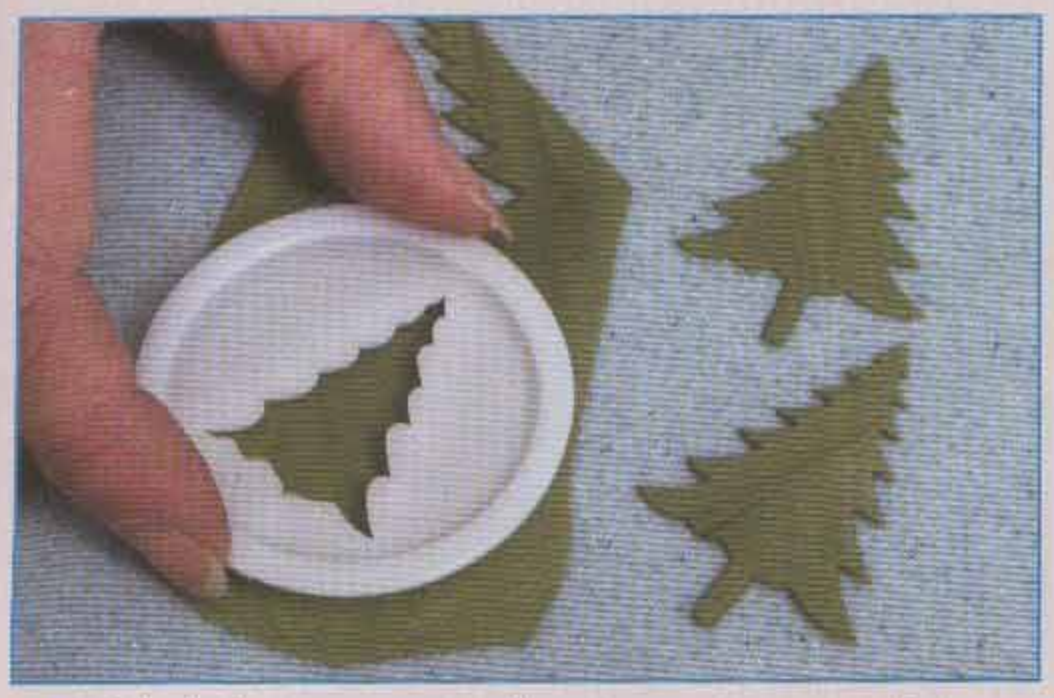
5 To use the multi-ribbon cutter, first brush the two plain wheels with a little white vegetable fat to ensure the paste does not stick. Assemble the wheels together using the small separator in between.

6 For the ski rails, knead together a small amount of white flower paste and blue sugarpaste; roll out quite thinly. Firmly roll the cutter over the surface of the paste. Cut three strips about 15cm (6in) each.



8 Arrange two of the ski rails diagonally to the front and rear of the cake sides; place a third piece on the top of the cake towards the back. Neaten the edges of the paste using royal icing and the brushing technique.

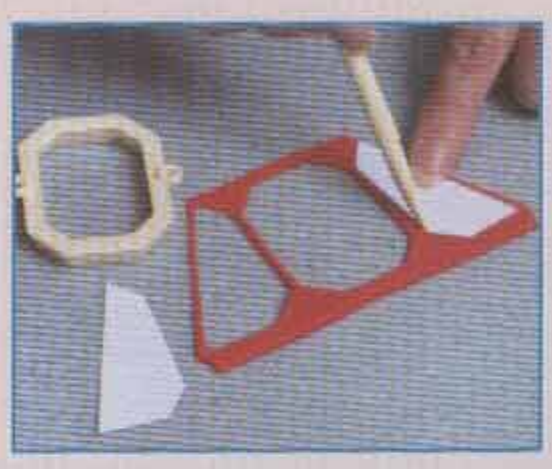
7 Re-arrange the multi-ribbon cutter by removing the separator and reversing the two wheels. Roll out white paste and cut three lengths, place each strip on top of the blue ribbons. Secure with sugar glue.



9 Add a little gum tragacanth to green sugarpaste. For a lighter shade add white sugarpaste. Use the Christmas tree cutter and cut out ten or twelve trees from each shade of green. To prevent the trees drying out, place them in a plastic bag.

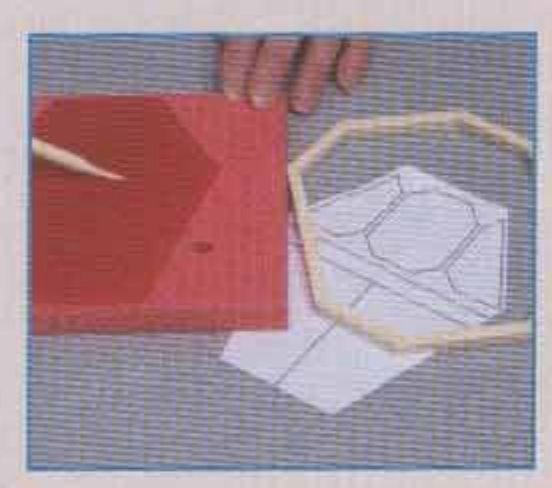
10 Arrange the trees around the sides of the cake, start at each side of the ski rail, secure in place with royal icing. Use a flat brush and carefully stipple each tree with royal icing.

11 Pipe a bold line around the base of the cake with a number 3 tube. This time use a flat brush to blend the piped line down onto the board and the upper edge towards the cake.

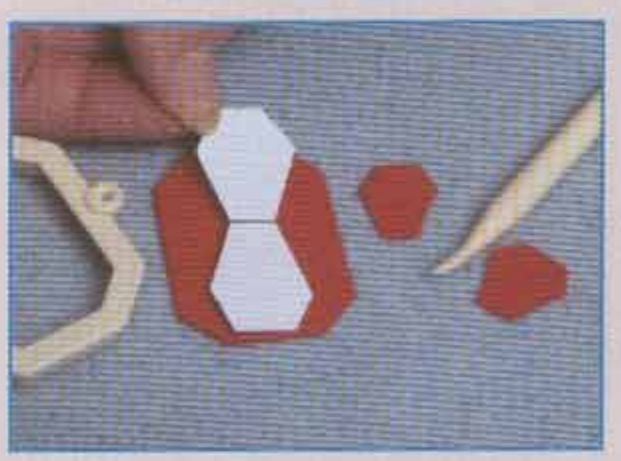


13 On the second octagon, cut around the top of the shape, use template A as a guide. Place the number 4 cutter in the centre and cut out a window. Cut out the side windows with paper pattern B.

12 Roll out red sugarpaste. Use the octagon cutter 1 and cut out two shapes. Place the cable car template onto one plaque; reshape with the knife tool. Lift the shape onto a firm pad and mark on the detail with a veining tool.



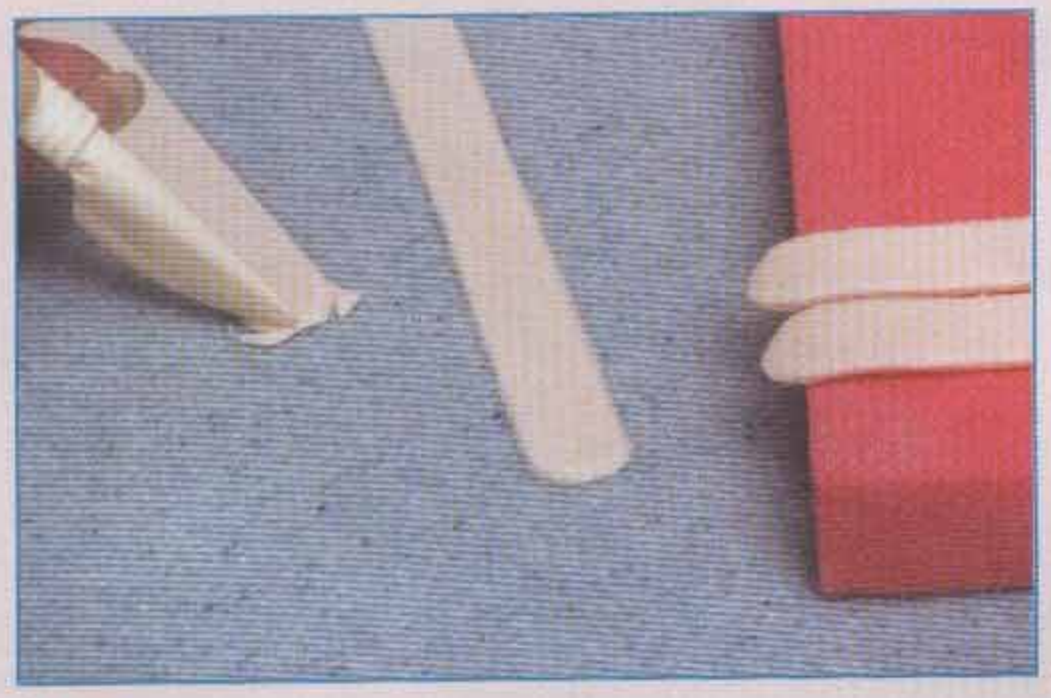
14 Roll out white sugarpaste and use the top half of the cable car template A, cut out the shape-this will lie behind the window frame. Assemble all three pieces on top of one another, secure with sugar glue.



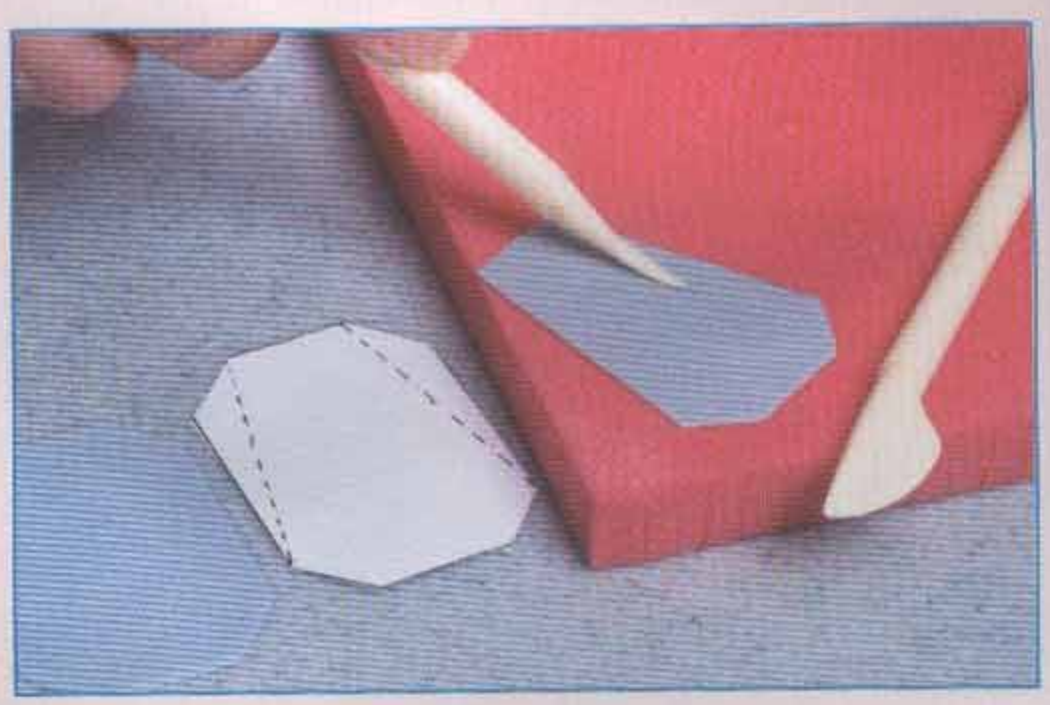
15 From the remaining red sugarpaste cut two octagon shapes use the number 4 cutter. Refer to paper pattern D, cut four smaller cable cars; decorate with the veining tool.

16 Roll out white flower paste onto a board dusted with cornflour. Select the snowflake and position the cutter across the strip of paste.

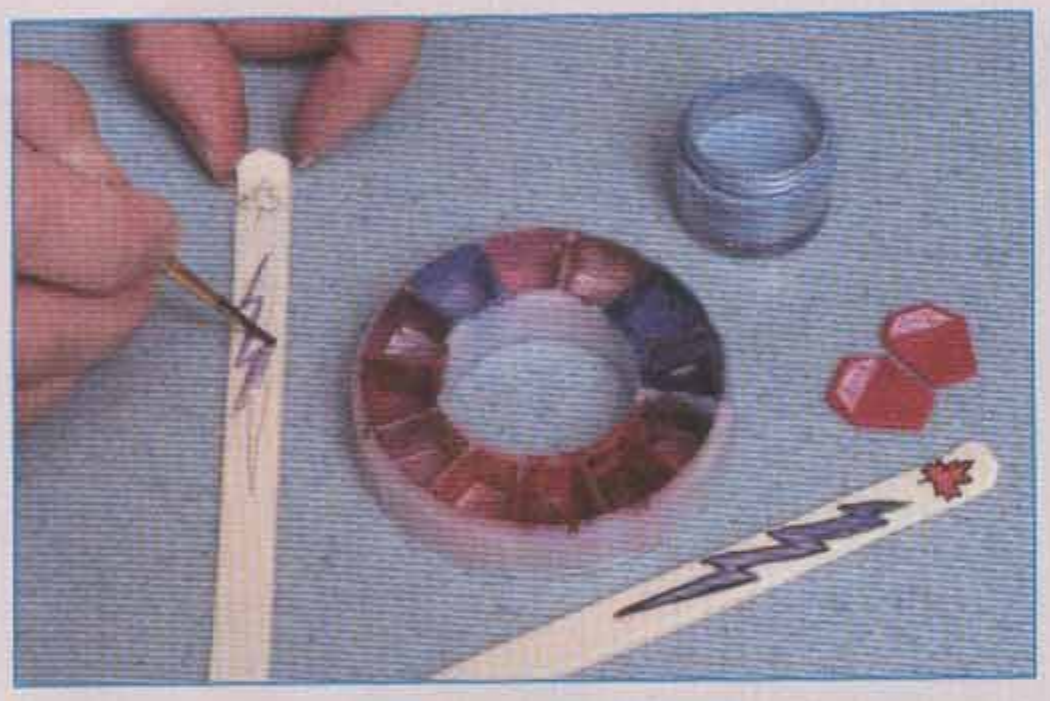
17 To obtain a good cut, press firmly on the back of the chosen pattern, slide the cutter backwards and forwards and gently rock the cutter to release. With a small piece of sponge foam, press onto the motif in the cutter to transfer the detail.



18 To make the skis roll out a piece of pale gold flower paste. Assemble the multi-ribbon cutter with the plain wheels and a small separator in between. Cut four strips 13cm (5in) in length, round off one end, then turn up slightly. Leave to dry.



19 Roll out the light blue paste; with a number 4 cutter cut two shapes; reshape with a knife tool use pattern C as a guide. Mark the design with the veining tool; cover to prevent drying out too quickly.

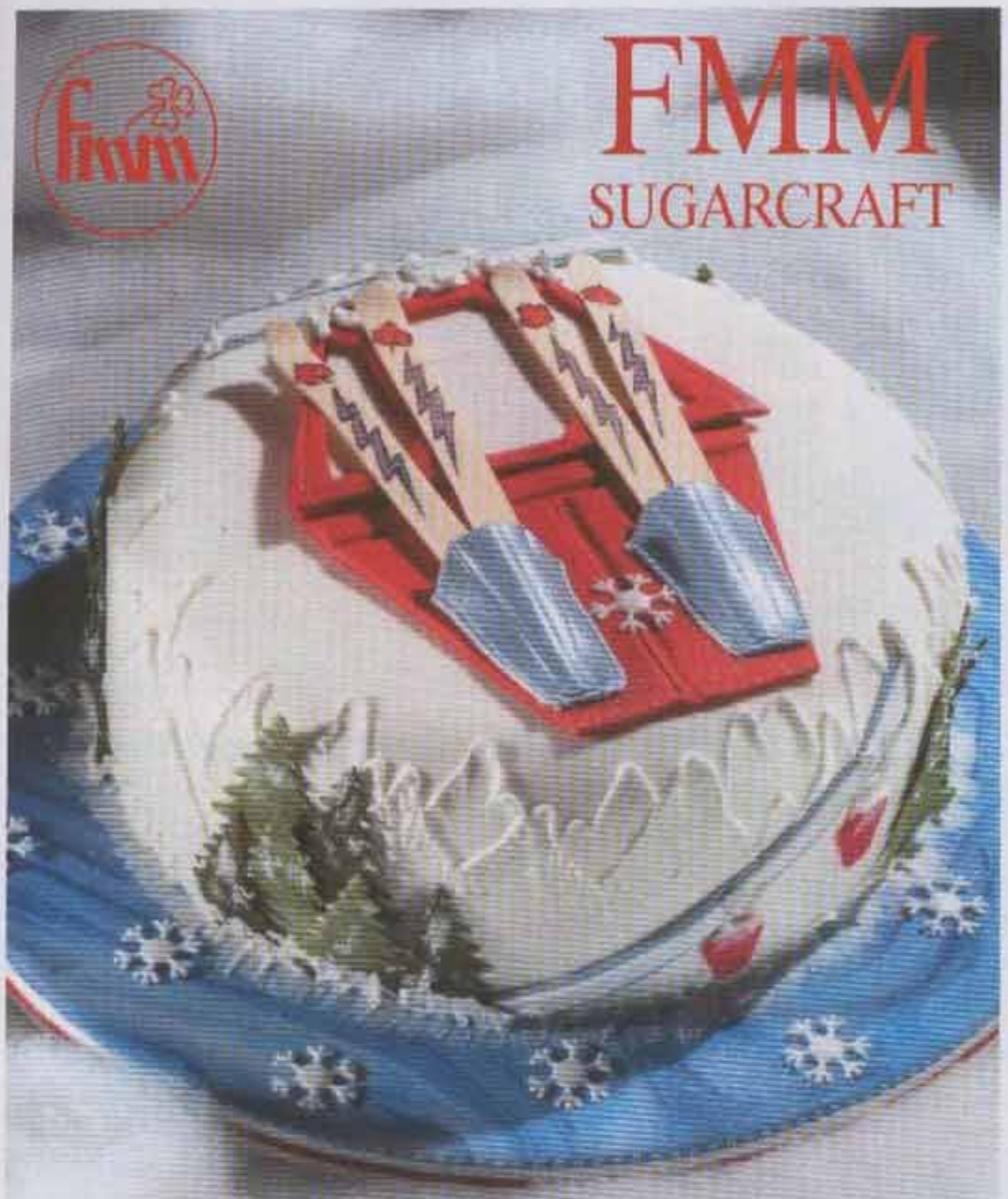


20 Decorate the skis with a freehand design, use assorted paste colours and dusts. Dust the ski boxes with azure shimmer dust. Paint the windows on the four small cable cars with a mixture of superwhite powder and alcohol. Dust the music notes and snowflakes with silver dust.

21 Secure the skis to the cable car with royal icing. Lay the box shapes over the skis; support with sponge foam while it dries. Add a snowflake.

22 Arrange the music notes on the ski rail with royal icing. Attach the small cable cars to the notes. Pipe a snowy roof on each car.

23 Carefully lift the completed cable car onto the cake top. Pipe a snowy roof with a number 2 tube. Arrange the remaining snowflakes on the board. Dust the cake and board with snowflake dust. Finish by edging the cake board with ribbon.



Filtering Media Manufacturers

Unit 5 • Kings Park Ind Estate Primrose Hill • Kings Langley • Herts WD4 8ST

Tel: 01923 268699 • Fax: 01923 261226 • E-mail: elements@f-m-m.demon.co.uk

www.fmmsugarcraft.com

Need a Cake

PME and Wilton Sugar craft lessons and many more, bookable on line.

Order cakes on line

Full stock of all sugar craft equipment

Tin and Stand Hire

Telephone 01189690221

47, Ravensbourne Drive, Woodley, Reading RG5 4NA

www.need-a-cake.co.uk

www.haveyourcakeandeatit.org

*FREE SHIPPING ON ALL ORDERS OVER £59

*UK (MAINLAND) ORDERS ONLY

COMPETITION! PRIZE DRAW

Get FREE products Enter the Prize Draw online!

MERRY CHRISTMAS!

We would like to wish all our loyal and new customer a Merry Christmas & a Happy New Year! May you enjoy the cakes you have made over the previous months and enjoy time with your families over the festive period.

We hope the New Year brings with it good fortunes and happy times to all of you. From all the team at Have Your Cake & Eat It.

CALLEBAUT
Belgian Chocolate

Available in Dark, Milk & White, in 500g & 1kg packs.

From only £7.49!!!

AN EXCITING NEW RANGE OF EDIBLE SPARKLE DUSTS FROM RAINBOW DUST

Metallic . Iridescent . Pearl . Starlight

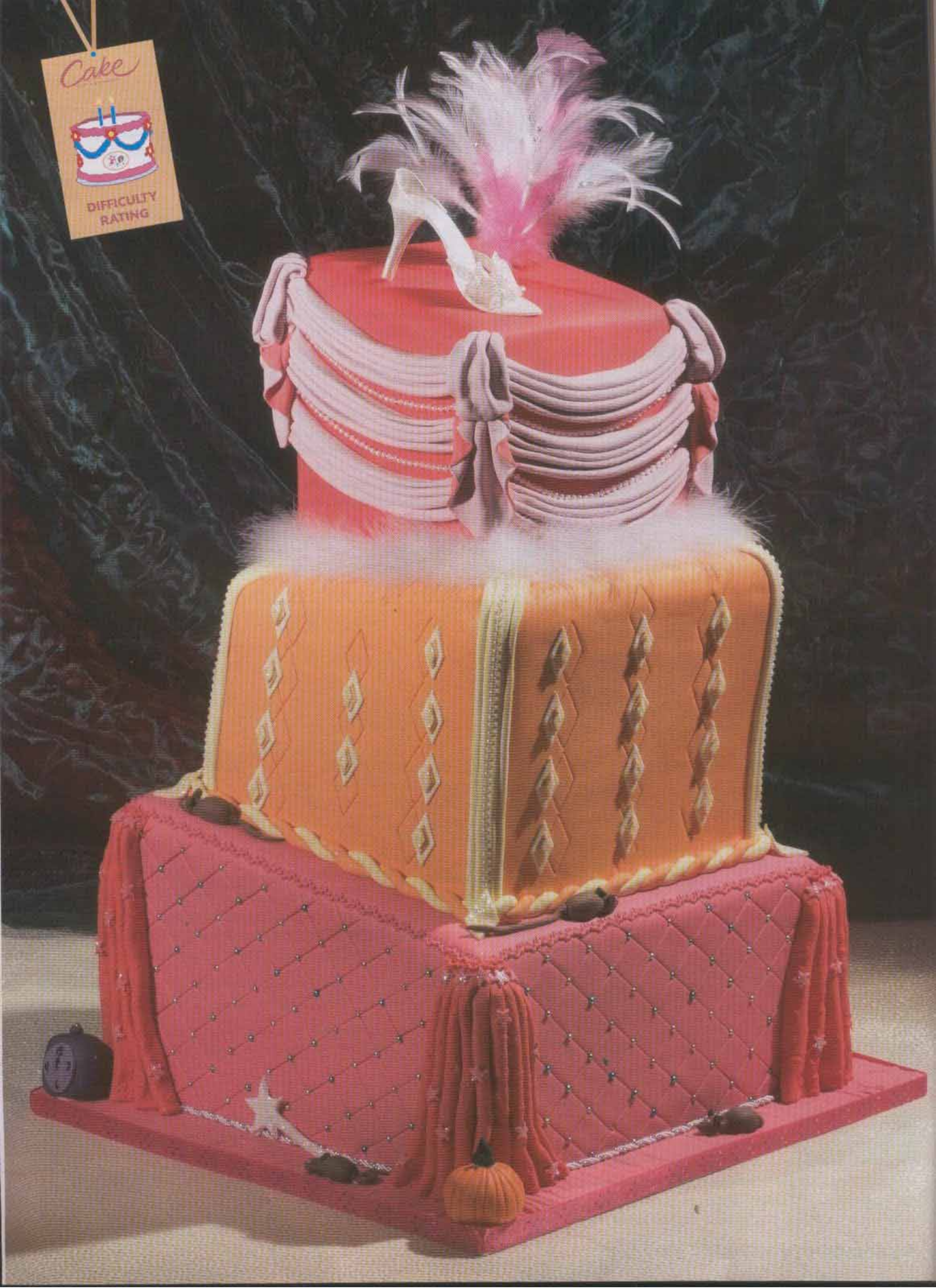
Over 40 brand new, dazzling colours in stock now!

01257 795969 online@haveyourcakeandeatit.org 356 - 358 SPENDMORE LANE . COPPULL . LANCASHIRE . PR7 5DH

For Huge Savings, Shop online at www.haveyourcakeandeatit.org

Have Your Cake & Eat It!

PLUS EVEN MORE OFFERS ONLINE - SEE THE "SPECIALS" SECTION FOR MORE DETAILS


Cake
DIFFICULTY RATING

Cinder's Wedding

Maureen Hirons

Now that Cinderella has won her Prince it's time to think about the wedding cake and being a generous natured soul Cinders has taken inspiration from Buttons and the Two Ugly Sister's clothes and added a certain special slipper, to top the whole ensemble off.

YOU WILL NEED

- madeira cake square 17, 25, 33cm (7, 10, 13in)
- dowels 10
- sugarpaste red 2.5kg (5lb), orange 1kg (3lb), pink 2.5kg (5lb) (Renshaw)
- square drum board 43cm (17in)
- royal icing 283g (4oz)
- icing sugar
- pastrima 1kg (2lb) (Sweet Success)
- mexican paste
- sugar glue
- dragees multi coloured
- feather strip 1m (1¼yd) (Hobbycraft)
- pink ribbon 2m (2½yd)
- edible glitter (Edable Art)
- pearl lustre spray (PME)
- piping tube number 2
- paste colours claret, pink, mulberry, melon, tangerine, grape violet, dark brown, black (Sugarflair)
- red extra (Sugarflair)
- pink feathers x 3 (Hobbycraft)
- white feathers x 6 (Hobbycraft)
- crystals 3m (3½yd) (Hobbycraft)
- beaded cord 1.5m (1½yd)
- posy pic
- cell stick
- diamond embosser (Patchwork Cutters)
- diamond cutters
- star cutter large and small (PME)
- material embosser rolling pin
- tulip embosser rolling pin (Cuquis Designs)
- crimper
- dresden tool (JEM)
- petal veiner (JEM)
- A4 paper
- clay gun with half circle disc
- shoe cutter (Sugar Artistry)
- shoe front cutter (JEM)

PREPARATION

Stick all the same size cakes together. Cut a slope so the cake measures 20cm (8in) high on one side and 15cm (6in) high on the other. Place the cakes on the same size cake boards. Coat the top tier with red sugarpaste.

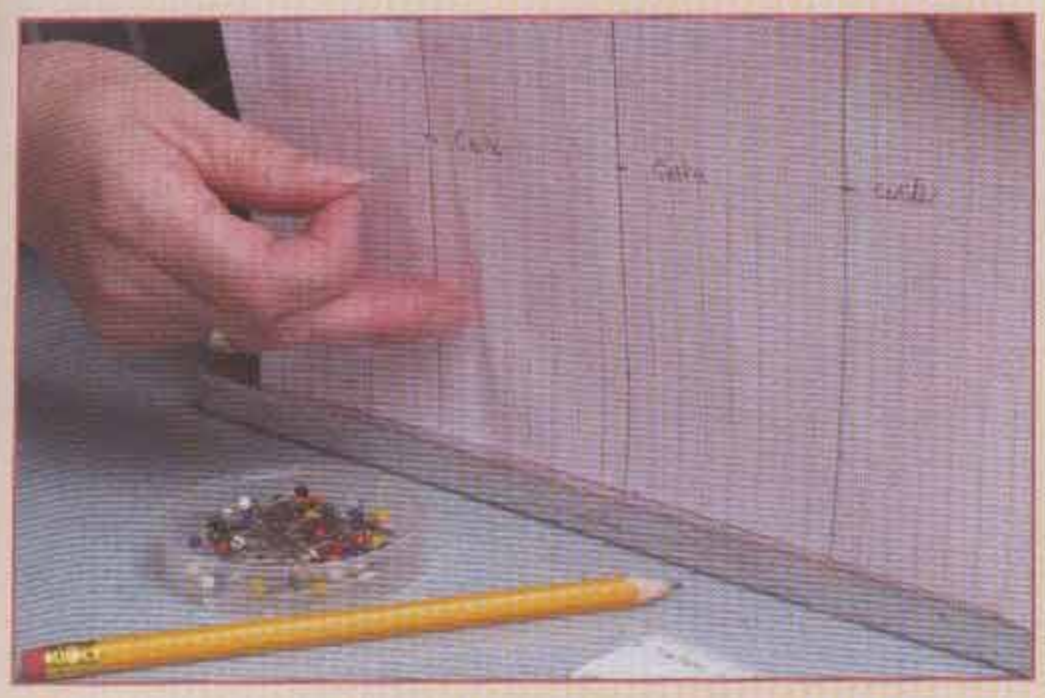
1 Sugarpaste the cake with pink, cover the sides and top separately. Crimp along the top edge. Emboss with the diamond embosser all around the cake. Make holes and glue the dragees into place.

2 Place the cake on the board secure with royal icing. Dampen the board edge with water. Roll strips of pink paste and place on the board. Whilst still soft, mark with a veining tool. Pipe along the base with number 2 tube in pink icing and secure the cord.

3 Colour 340g (12oz) of pastrima red and mix together with 340g (12oz) of red sugarpaste. Roll out paste and texture with rolling pin and cut out around the template.

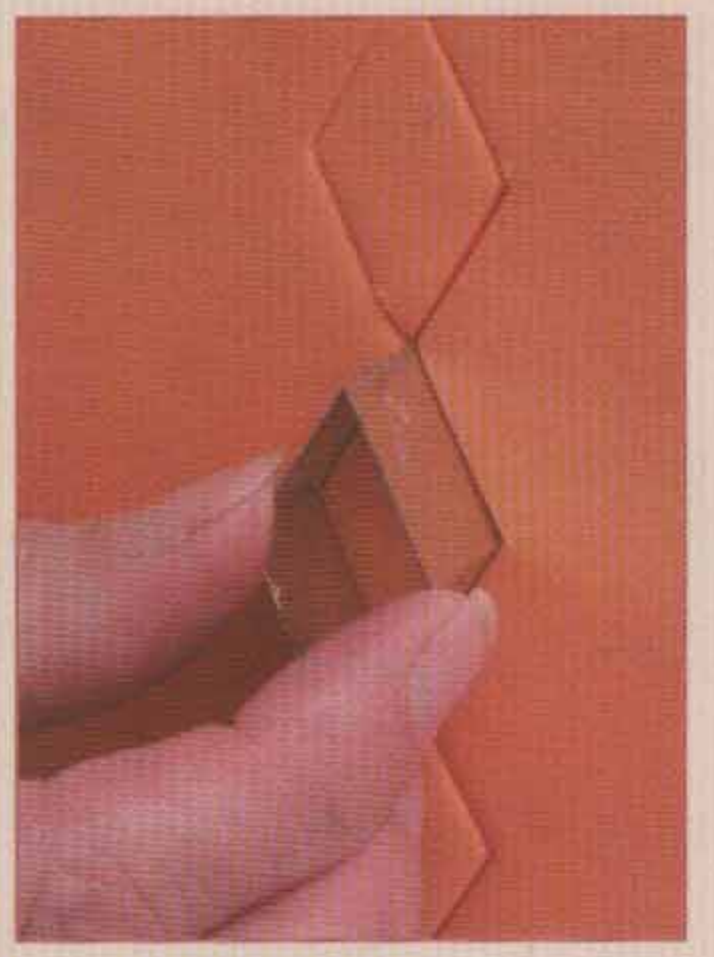
4 Fold the paste back and forth to pleat. Stick in place on the corners with sugar glue. Make two for each corner.

5 Cut out stars with small star cutter in pink. Sugar glue their tops and sprinkle with edible-non toxic glitter. Glue in place on the curtains.



6 Coat the middle tier with orange sugarpaste. Cut A4 paper to fit a side of the orange cake. Divide into four sections by marking with three lines, top to bottom. Mark each line in the centre with a pencil. Hold paper up to cake and mark through the centre line with pin.

7 With the second largest diamond cutter, emboss each line. Use the next size down diamond cutter and cut out yellow diamonds and glue to the outer edge of the embossed diamonds.



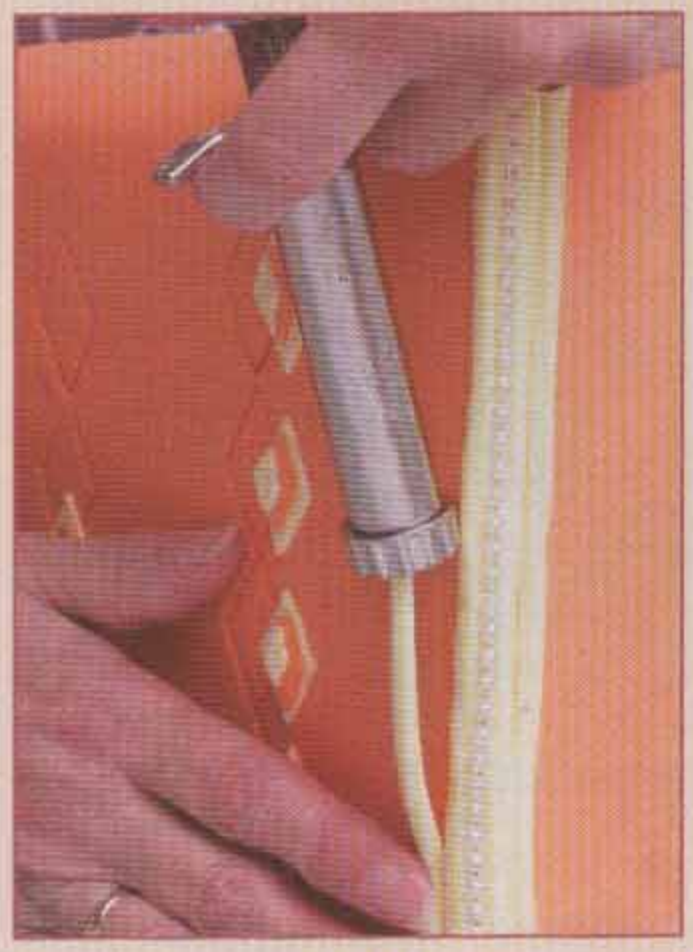
Cake Tips

Pull cake away from table top when you emboss the sides. This way you can emboss all the way down.

Do not worry about the corners of the pink cake being untidy as these will be covered by the curtains.

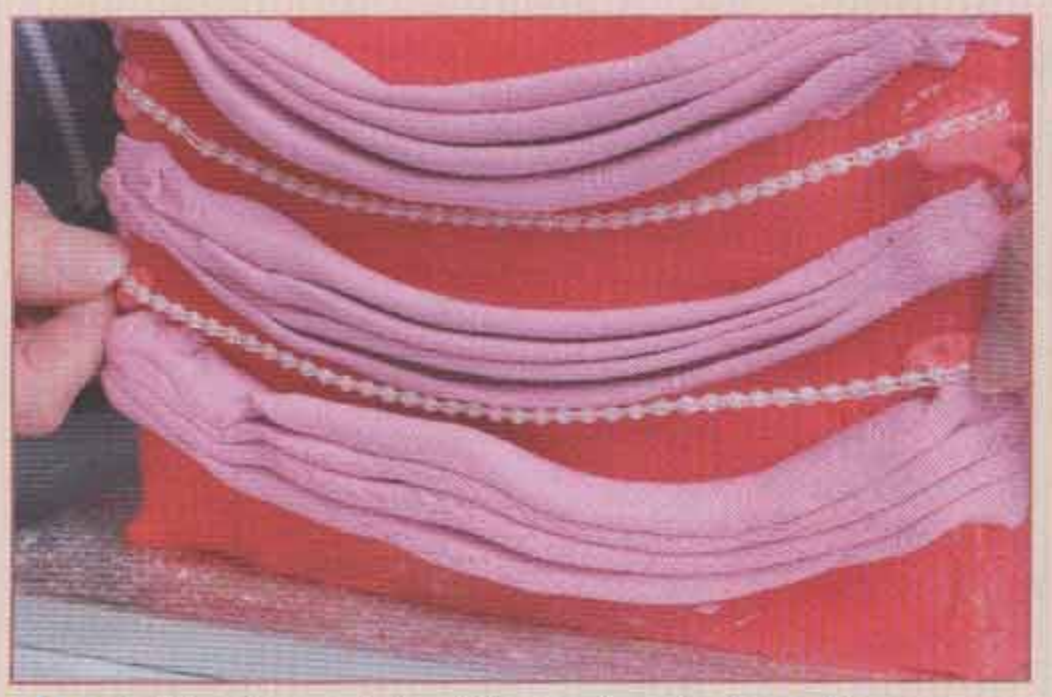
Cut a new pair of tights up and put icing sugar inside. This will give you a fine sprinkling of icing sugar.

8 Repeat step 7, with an orange diamond and then a size smaller cutter. Repeat with a smaller cutter and in orange paste. Place the outside diamonds to the outside of the actual line-see main picture.

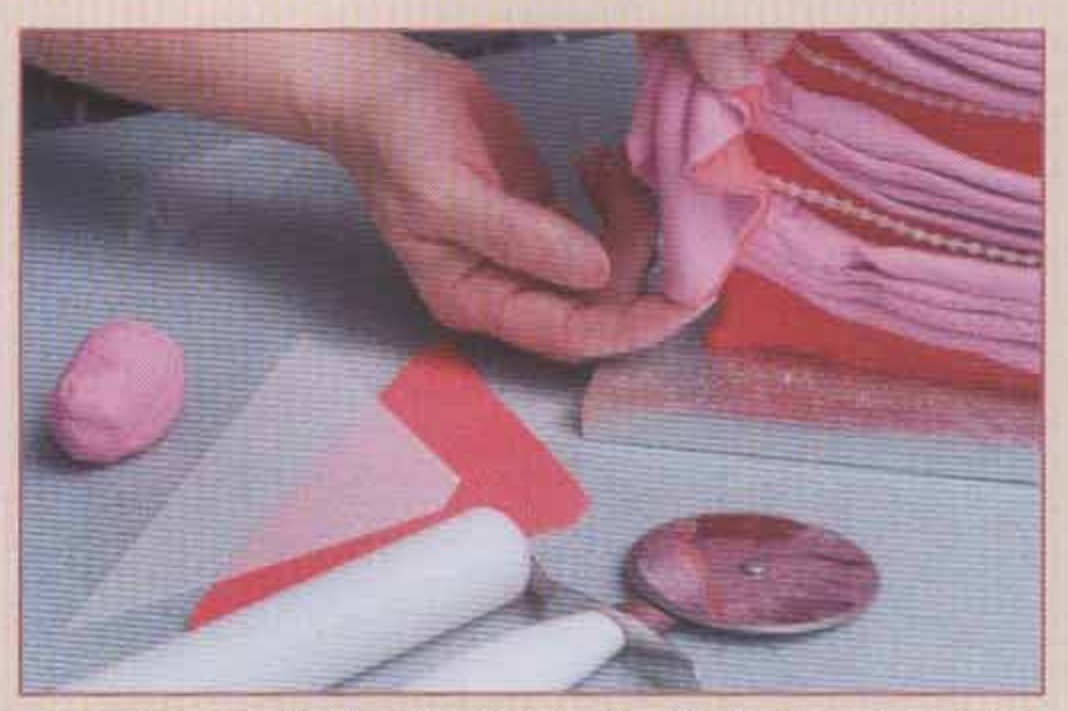


9 With a clay gun and the half circle disc extrude and glue four strips of yellow paste down each corner. Place a crystal strip in the centre. This can easily be removed when the cake is cut.

10 Mix 340g (12oz) each of pink sugarpaste and pastrima and colour with claret. Roll out and texture with the tulip rolling pin. Place the swag template on the paste and cut around it.



11 Fold as for curtains. Glue in place to form the swags. Make three for each side. Use a small piece of red sugarpaste, glue strips of crystals to drop between the swags.



12 Cut a red tail and a claret tail with the template. Glue together with the claret piece on top. Pleat and glue in place on the corners. Repeat for the other corners four.

13 With the bow top template and claret paste finish the top of the drapes.

14 Cut the shoe from mexican paste. Dry the shoe base over the former, attach the heel (full instructions come with the shoe kit), and finish the shoe with shoe front made with the other cutter. Spray with pearl lustre, glue the front and add glitter to the shoe.

15 Make a pumpkin from a ball of orange paste and mark with dresden tool. Glue a small piece of green paste in the top for the stalk. Stick with royal icing onto the board.

16 Colour paste dark brown and roll a cone for the mouse's head and a sausage for the body. Roll a very thin sausage for the tail and two small balls for the ears.

17 Make the clock from a ball of grape violet sugarpaste and add a dragee on top. Glue in place with royal icing.

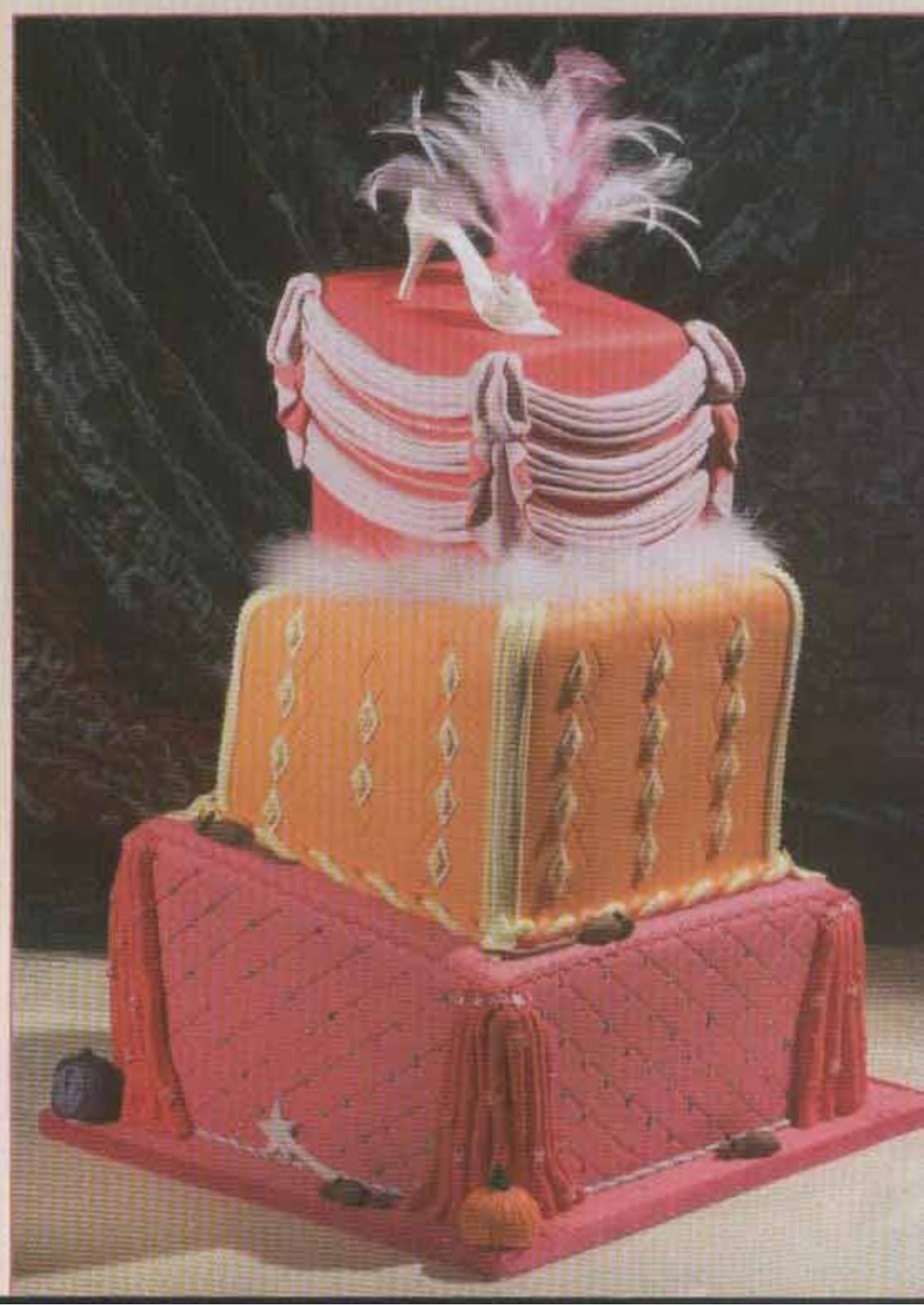
18 Make the wand from mexican paste and add a large star.

19 Tape feathers together and place in the posy pick in the cake top. Glue the finished shoe on top of the cake with royal icing.

Cake Tips

When rolling out on dark coloured sugar paste, use a smear of vegetable fat instead of icing sugar. This will not dry out the paste or mark it.

Your hands will not stain when mixing in dark colours if you put a little vegetable fat on your fingers first.



TECHNIQUE

Cake Assembly

Dowel the base and second tier. Spread royal icing in-between and stack all cakes on top of each other. With yellow and orange sugarpaste make a twist to go around the base of the second tier. Cut four diamonds in yellow paste, glitter and place on the corners. Place a string of feathers around the base of the top tier. This can easily be replaced if feathers are not to your taste.

Cake

DIFFICULTY RATING

Ulla Netzband

Spring Flower Arrangements

Part 1

Bluebells & Lesser Celandine

There has always been certain confusion regarding the Latin name of the Bluebell, as much as there is about the actual source of its name. The Bluebell or wild Hyacinth, Hyacinthoides non-scripta, has been known by various generic names, Scilla non-scriptus from the nodding quality of the flowers and Endymion non-scriptus after the Greek Youth loved by Silence, the goddess of the Moon.

These rich yellow flowers of the Lesser Celandine open with the spring sunshine, often in such great numbers that they carpet a woodland floor or hedge-bank with gold.

All plants have small tubers through which they are able to last the winter. They are about 5-25cm high, the leaves are heart-shaped, they grow from the base and are spirally arranged around the stem. They can either be blunt or rounded and the edge is shallowly toothed.

BLUEBELLS YOU WILL NEED

- flower paste coloured baby blue with a touch of pink added
- light green and white
- dust bluebell, african violet, foliage (Sugarflair)
- leaf green (SK)
- florist tape white and nile green
- fine yellow stamens
- corn veiner
- isopropyl alcohol
- wires white 24, 33 gauge
- plain cutting wheel (PME)
- fine sharp scissors
- cocktail sticks
- cranked tweezers
- firm foam pad
- dimpled foam
- fine silver wire
- 1/2 glaze

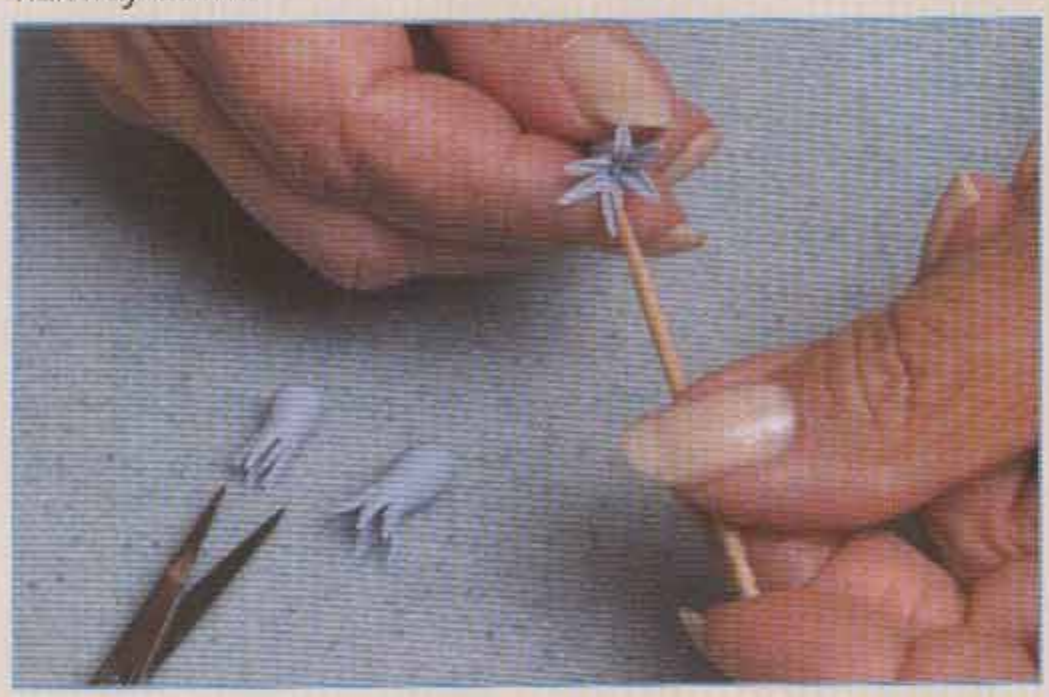
LESSER CELANDINE YOU WILL NEED

- eight petalled daisy cutter 105 (TinkerTech)
- small and medium serrated heart cutters 310 (Fine Cut)
- snowdrop cutter 618 (Fine Cut)
- violet veiner (Cake Art)
- tiny yellow or white stamens
- flower paste pale lemon and pale green
- florist wires white 26, 28 gauge
- dusts lemon, moss (Sugarflair)
- vine green (SK)
- floristry tape nile green
- fine semolina
- plain cutting wheel (PME)
- dresden tool (JEM)
- ball tool small and medium
- rose water or sugar glue
- egg white
- *full glaze*
- 1/2 glaze

1 Cut a 33g wire into eight sections, hook the ends but do not tape. Work a pea-sized piece of blue paste into a cone, leave the base quite bulbous and the tip of the cone should be very slim. Insert a cocktail stick into the tip of the cone. Hold the paste against your forefinger and press against the paste, rotate the paste until you have an opening halfway down.

Cake Tip
CRAFT & DECORATION

Put a little white fat onto your cocktail stick to prevent it from sticking to the paste.



2 With sharp scissors cut the paste into six 'V' shapes halfway down the cone. Do not flatten the base of the cone. Press the cocktail stick gently into the centre of each petal rotate it to the right and left to thin the petals. Splay out the petals and place them onto a firm foam pad.

3 Place the cocktail stick on the very tip of each petal, press down quite firmly. Now roll the petal up. Repeat this with all the other petals. Insert the hooked 33g wire deep into the flower. Insert three stamens into the centre, their heads slightly protruding.

4 Mark a line cutting with the plain cutting wheel in between each petal, from the tip towards the wire. Dust the flower with bluebell, leave the curled sections without dust as they are much paler. Overdust the base of the flower with bluebell to which a little african violet has been added. Add a little alcohol to the bluebell and african violet mixture and paint fine lines into the grooves and also paint the white wires with this mixture.

5 Repeat all the steps as for the flower but do not curl the petals back. There is no need to insert any stamens.

6 Cut a 33g wire into eight sections and hook each end. Form very small buds in green and dust them with a little leaf green. Make larger buds with the blue paste and draw three lines down their length with the plain cutting wheel. Dust in the same way as for the flower.

7 This time tape a whole length of 33g wire with 1/3 width nile green tape. Cut the wire into eight sections and make a small hook. Use white paste, proceed in the same way as for the blue flowers, buds and opening buds but add no colour.

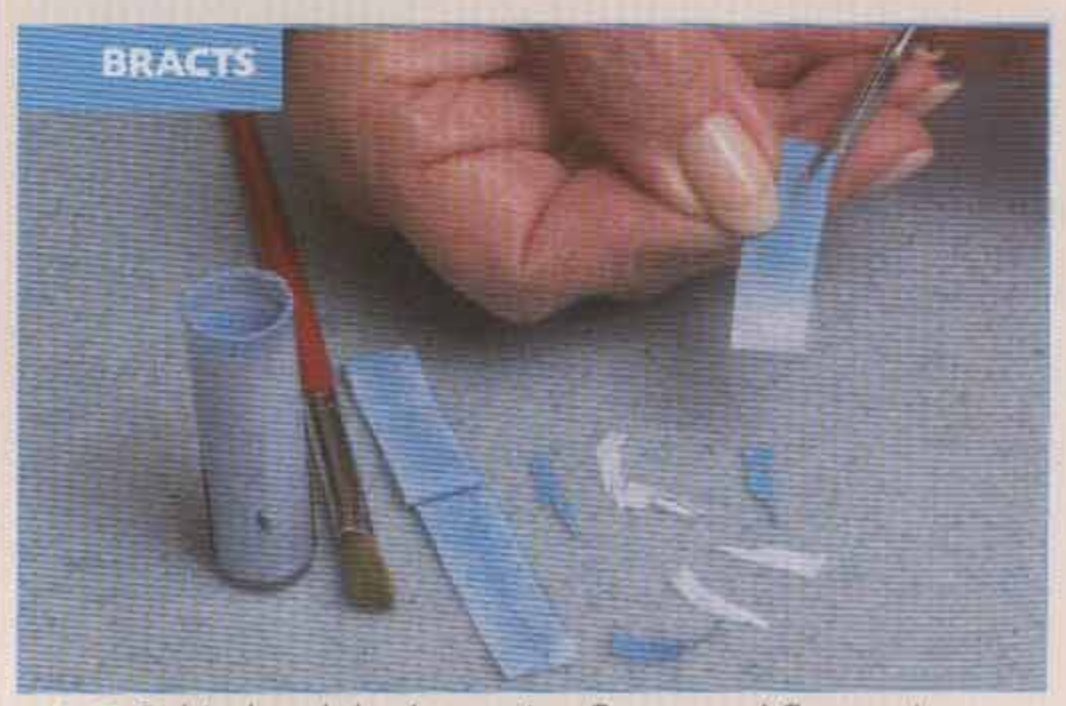
8 Roll out pale green paste, leave a little thickness at the base. With your wheel cut out a narrow leaf. Insert a 26g wire a little way up the base. Thin the edges with a ball tool and vein the leaf on a corn veiner. Make leaves in different sizes, remembering that the leaves grow from the base of the plant. Place them onto dimpled foam to give the leaves some shape.

9 Dust the leaves front and back with leaf green and dust some foliage green into the centre of the leaf on the upper side only. When the leaf is dry dip it into 1/2 glaze.

Cake Tips
CRAFT & DECORATION

To make the bracts fold the white tape over a few times. You can then cut out several bracts at the same time.

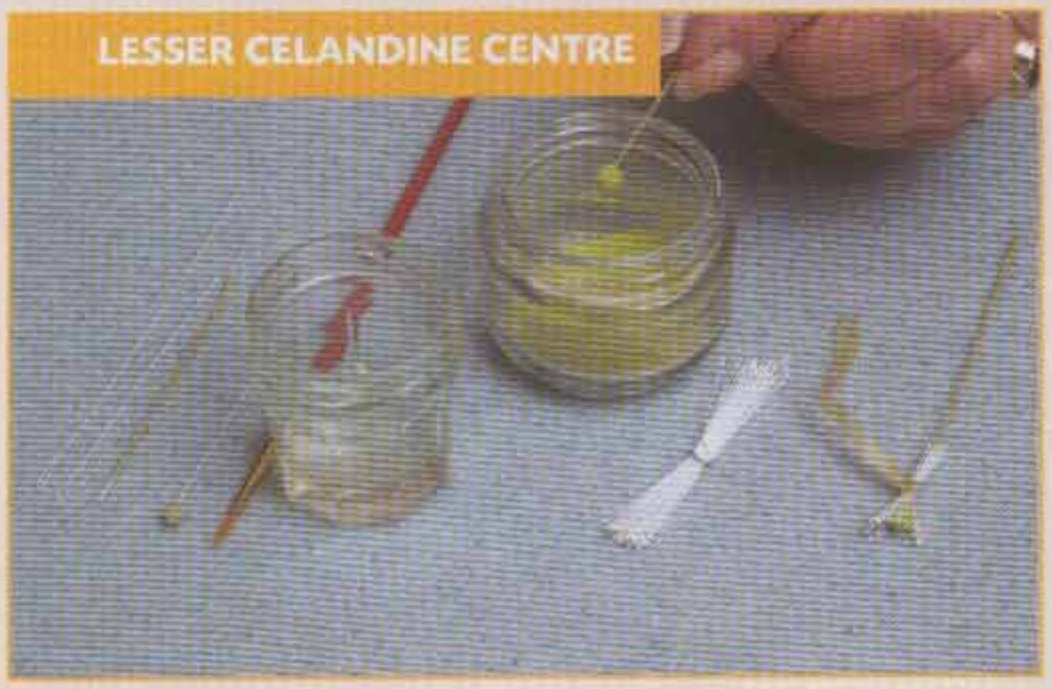
When inserting the wires into the flowers do not push them in. Drill them in and you always come out in the centre.



10 Behind each bud, opening flower and flower sits a small bract. Lay white tape onto kitchen paper and dust it on both sides with baby blue. With sharp scissors cut out some 'V' shapes, longer on one side. Repeat this for the white bluebell but do not colour the tape.

11 Take a whole length of 24g wire and 1/3 width tape and bind in the smallest bud, add a bract behind. Carry on down the stem with more buds, opening flowers and flowers, add a little bract behind each. Strengthen the wire where necessary.

12 When all the stems are complete, gather all the flowers and leaves together and bind them at the base with fine silver wire and tape with floristry tape. Divide the wires into three fairly equal parts to create a tripod at the base. With any luck the flowers should now stand up.

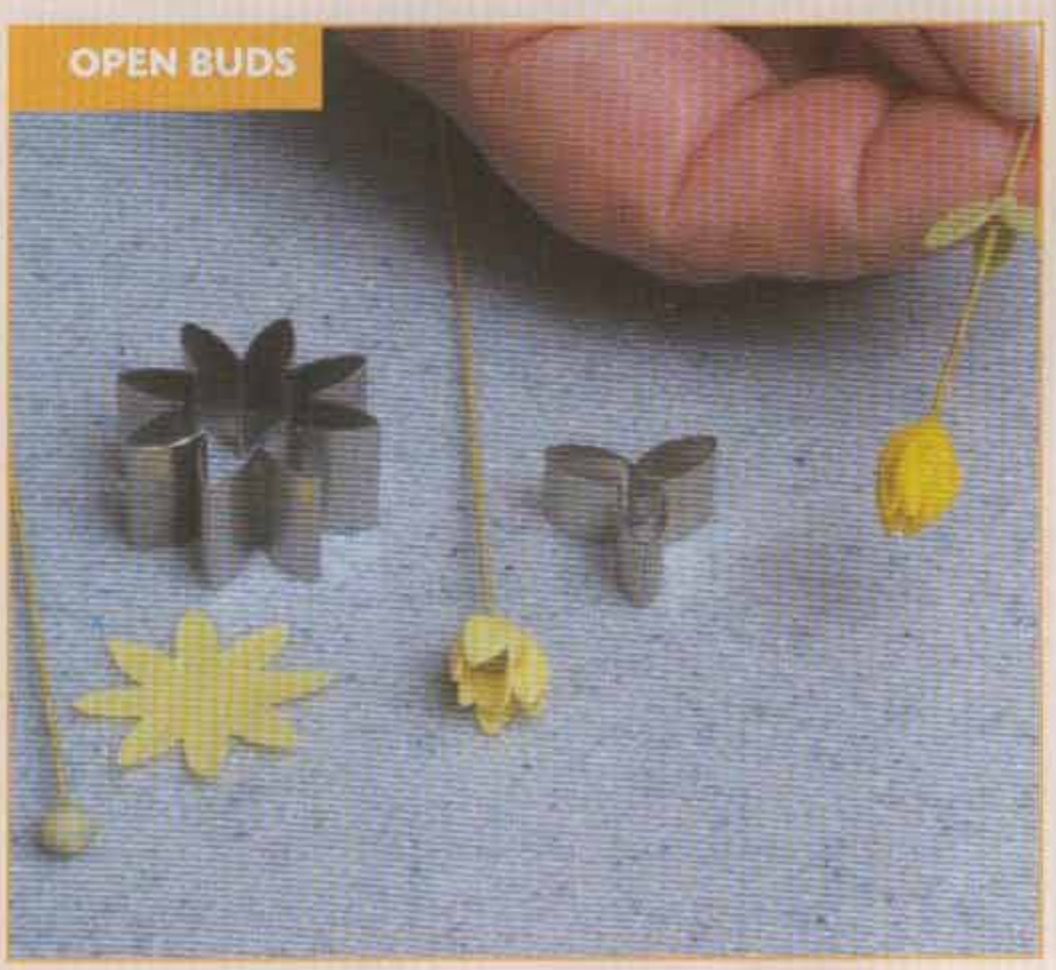


1 Tape a 26g wire with nile green tape and cut it into four sections. Attach a tiny ball of pale green paste. Mix semolina with vine green dust, egg white the ball and dip it into this mixture. Leave to dry. Take twelve stamens and cut them in half. Attach these around the centre; leave the stamens a little higher than the ball. Dust the stamens with lemon dust and bend the stamens towards the centre.

2 Roll out pale yellow paste, leave a tiny bump in the centre. Cut out a daisy shape and elongate each petal with the ball tool and add three veins to each petal. Turn the shape over and place it on a soft pad. With a small ball tool draw each petal in towards the centre. Turn the petals over again, with the bump uppermost and attach it to the prepared centre. Leave to dry.

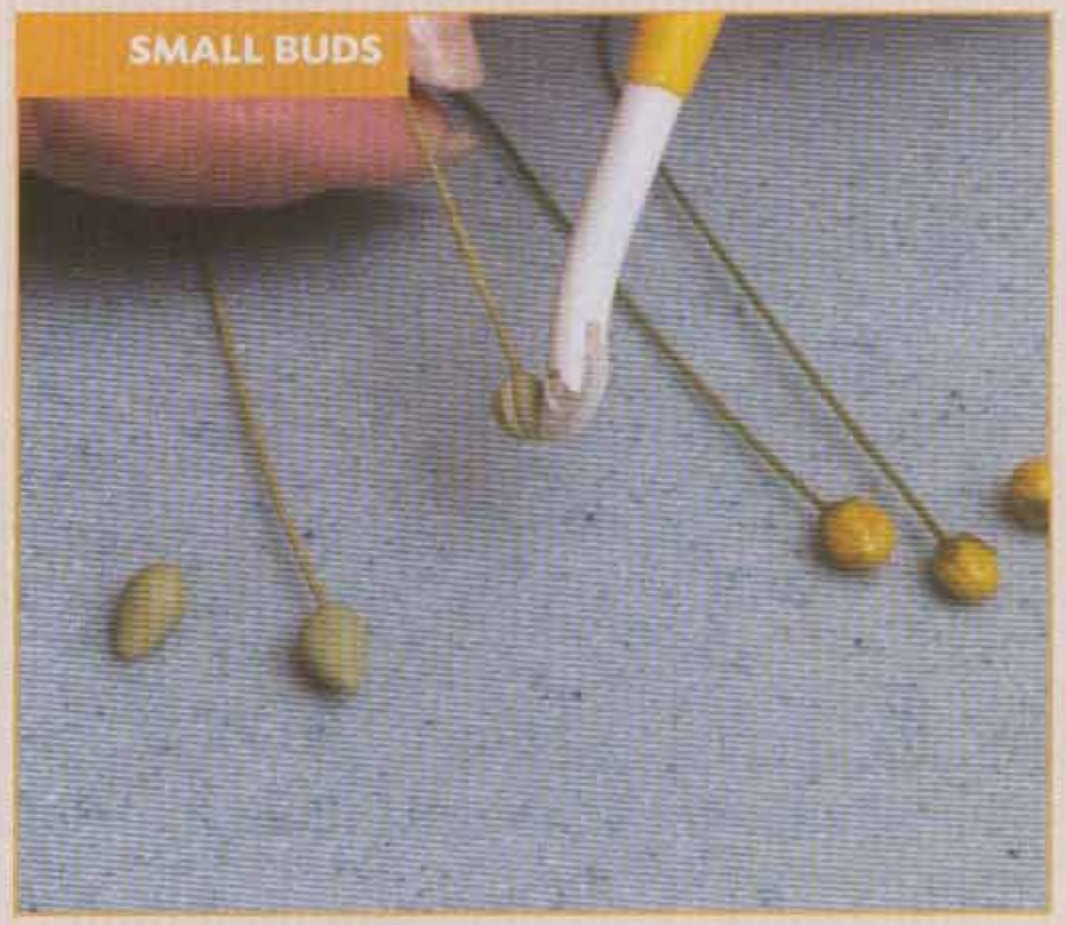
3 Roll out green paste and cut out a few snowdrop shapes. Place under plastic to prevent them from drying out. Place a shape onto a soft mat and slightly thin the edges. Thread the snowdrop behind the flower and attach it firmly with a little rose water or sugar glue.

4 Dust the flower on both sides with lemon to which a little vine green has been added. The upper side of the flower is very shiny. Paint the upper side of the flower with full strength glaze. Dust the calyx with vine green.



Cake Tip
CRAFT & DECORATION

Before releasing the paste from the cutter turn it over and with your fingers smooth over the cutter and paste to get a clean cut.



5 Cover a 26g wire with tape and cut it into four sections. Make a hook at the end of each piece. Form a small ball of green paste, bring it to a point and attach it to the wire. Mark four sections from the tip towards the wire and add another four veins in between the first four. Dust these buds with vine green.

6 Tape a whole length of 26g wire and cut it into four sections and hook. Form a small ball of green paste and attach it firmly to the wire. Leave to dry. Cut out a daisy shape, place onto the wire and glue the daisy with rosewater, attach it around the ball of paste, let all the petals meet at the tip. Dust the bud with the lemon/vine mixture and make the calyx as for the flower.

7 Roll out pale green paste, leave a little thickness at the base to take the wire. Hook a 28g or 26g wire, and insert it a little way up the leaf. Thin the edges and vein the leaf in the violet veiner. Turn the leaf over and place it on a soft mat. Run a small ball tool over just the inside of the outer edge down the leaf. This will curl the edges back slightly. Turn the leaf over again and reinforce the centre vein.

8 Dust the upper side with forest green and both sides with moss green. Leave the leaves to dry and then dip them into 1/2 glaze.

Cake Tip

Plain heart cutters may be used. Turn the leaves over to the underside and with the broad end of the dresden tool pull out little serrations. Turn the leaf over again and vein in the veiner.

9 Gather all the flowers and buds together, the buds should sit a little lower than the flowers, add a few of the small leaves in between and add all the other leaves around the base of the flower/bud stem. Bind them all together with silver wire. Divide the wires into three fairly equal parts to create a tripod. Tape each section with floristry tape.

Cake
DIFFICULTY RATING
Fe Fo Fum!
I Feel
Like
Jack

Nadene Hurst

Lettering Masterclass

Part 1

(Learn your letters)

Pantomime brings back childhood memories of Christmas Eve, when every year our parents took my brother and I to see the show at the Manchester Hippodrome. It was always so special and magical, a real treat! This month's cake depicts one of my favourite stories, Jack and the Beanstalk, and offers the chance to use some lettering in an unconventional way.

Lettering gives direction and purpose to a cake, making it individual to the recipient. Even if you do not trust your piping skills, lots of cutters, stencils and embossers are now on the market, which can prove a wise and well-used investment. With so many ways of creating lettering available there's no need to be apprehensive about using it, go ahead and try some of the suggestions here.

YOU WILL NEED

- cake round 20cm (8in)
- cake board round 30cm (12in)
- marzipan 750g (1 1/2lb)
- sugarpaste 1kg (2 lb) (Icecraft)
- colours blue, green, brown, black, flesh, red and yellow
- piping tubes 1.5, 3.5, 17 (PME)
- modelling tools shell, dog bone and cone
- leaf cutters (optional)
- dusting powder red or pink

1 Embossed letters are probably the easiest, but need care in the positioning and pressure. Measure the length of the lettering and compare this with the space available on your cake or plaque. Allow equal space at each end, and with a straight edge below, press evenly on the embosser.

Cake Tips

Practice with the embosser you are using, preferably on the same medium as your cake or plaque, to gauge the amount of pressure required.

You can emphasise embossing by dusting over with petal dust or painting in the indentations.

2 Stencils, quick and easy to use, are available for almost any popular greeting. Again care should be taken in gauging the position. Spread a small amount of royal icing across the lettering, and smooth with a cranked palette knife. Lift the stencil carefully to avoid smudging.

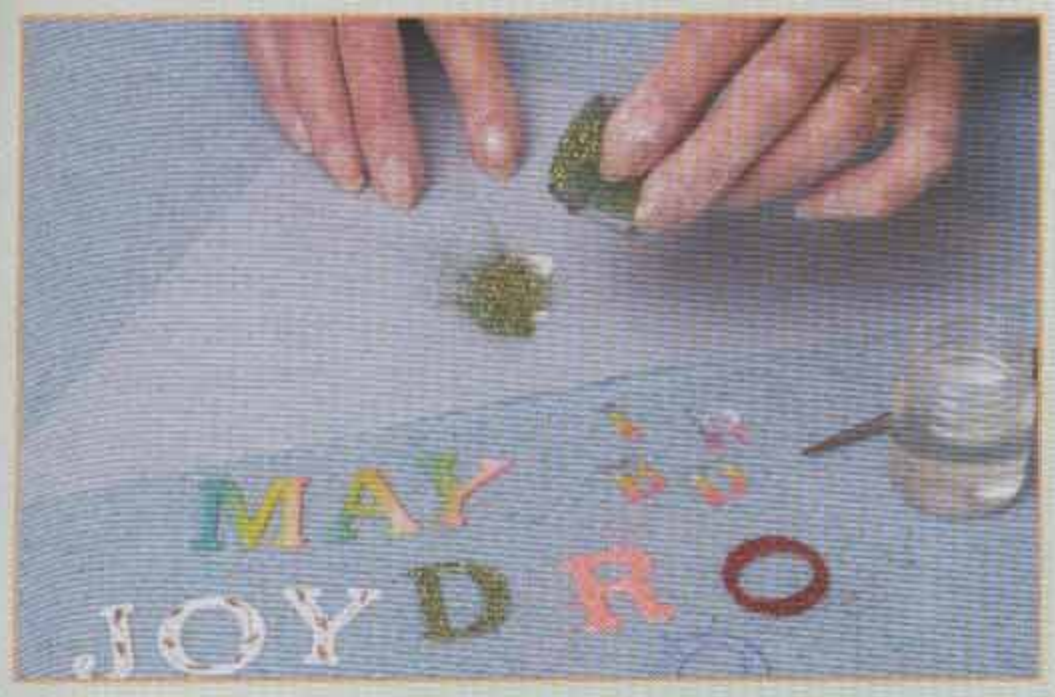
3 You can use an airbrush instead of icing, but the stencil will need masking to avoid overspray. Fasten a sheet of acetate over the stencil and cut out round the area containing the letters. Try using icing first, leave it to dry, then replace the stencil and airbrush over the top.

Cake Tips

Use a strip of thin card for your straight edge. Anything heavier will leave a mark on the surface of the cake.

Make sure that the cut of the letters is perfectly clean or the result will be very untidy.

4 There are plenty of cutters to choose from, most of which work very well with flower paste. Roll the paste out quite thinly on a lightly greased board, cut out and remove the excess paste. Allow them to dry slightly before you move them or they may become distorted.

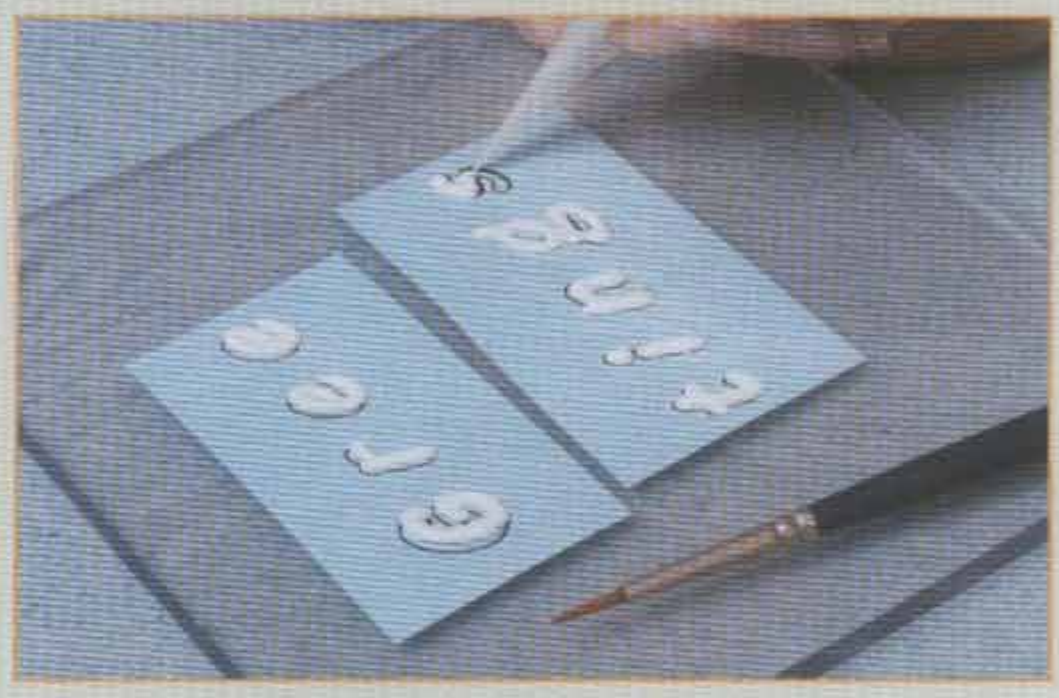


5 Letters can be decorated before placing them on the cake, here are samples of dusting or airbrushing in different combinations. Larger letters and numbers can be painted with edible glue then sprinkled with sparkling dust. Piped embellishments are better left until the lettering is on the cake.

6 Assemble the letters loosely and measure the length. Note the centre and attach this one first. Place a straight line of paper or card below the letters as a guide to keep the lettering straight. A tiny dab of edible glue, royal icing or water will secure them.

Cake Tip

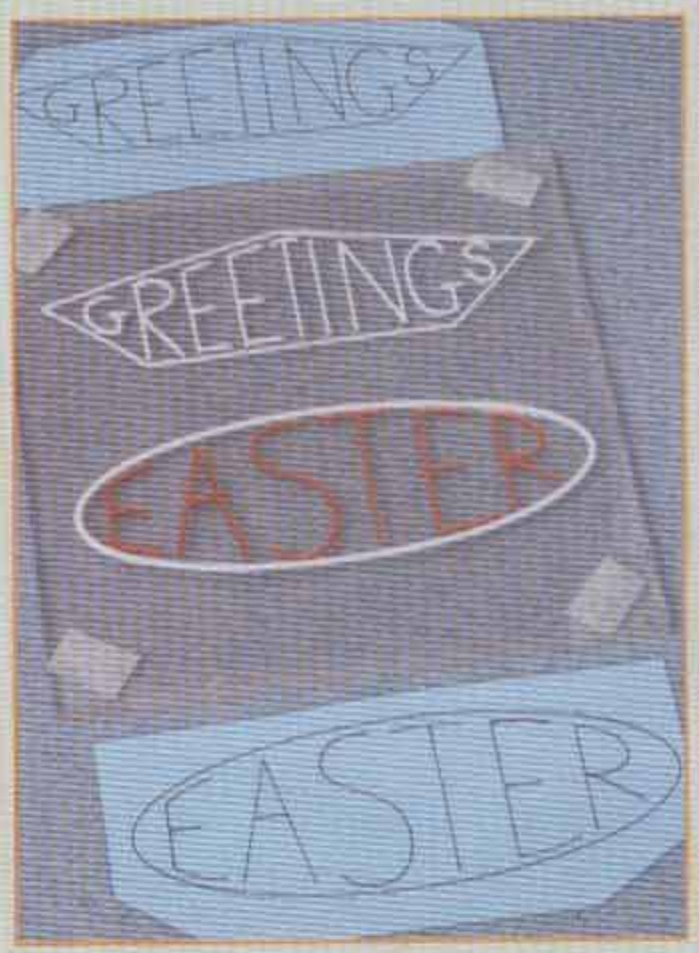
If there is a letter with a tail, leave a space and slot it in later when you have removed the guideline.



7 Run-out letters, unless they are very large, need not be outlined. Place the letters under film and fill in with thick run-out consistency. Use a piping bag without a tube, just cut a small hole in the end, and adjust the icing into shape with a paintbrush where necessary.

8 For larger letters, outlines may be used as decoration. Try to outline in a colour then fill in a different one, leave the outline showing. Or, outline first, paint this in gold or silver, then fill in when it is dry. Place the finished letters under direct heat to make them shine.

9 Lettering piped with large writing or ribbon tubes can be made separately and transferred. Here a number 3.5 (writing) and 31R (ribbon) tubes have been used. Piping means you can use many more styles, look through the fonts on your computer for ideas, many can be adapted for use on cakes.



10 You can fit piped letters into any shape or size to match the design of your cake. Draw an outline of the shape required, then draw the letters to fit the outside shape, keep the vertical strokes parallel and the style simple so that it will be easy to read.

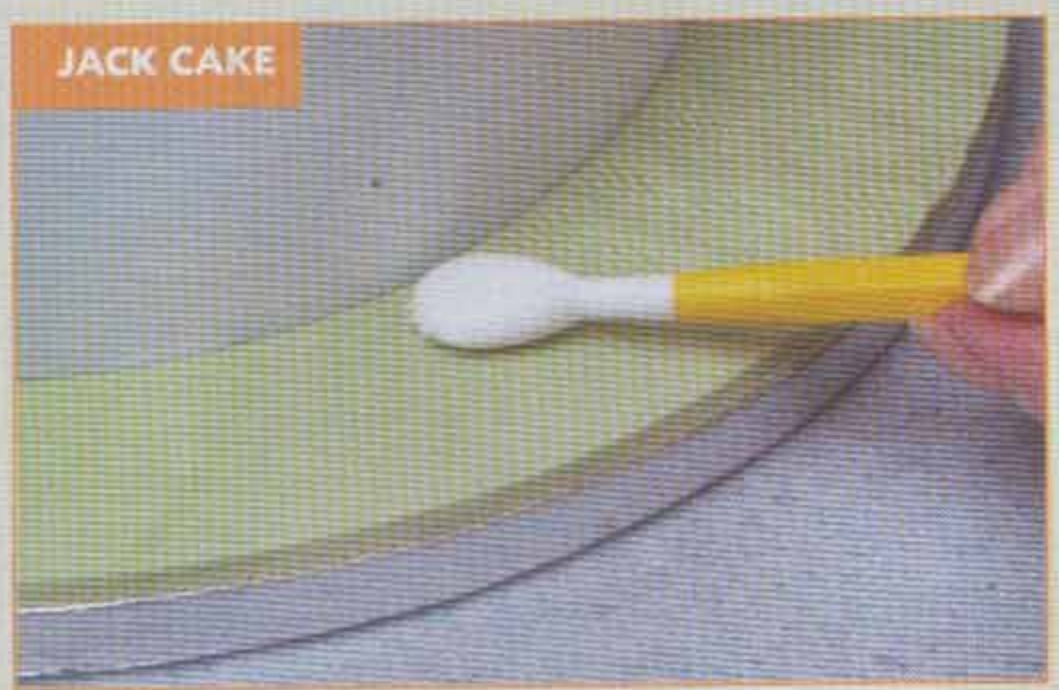
Cake Tip

Your own handwriting will be the easiest style for you to pipe.

11 Numbers are just as necessary as lettering for many occasions, made and applied in the same way. But they give scope for more elaborate decoration, as they are often much larger. Try inserting cut out flowers, hearts or teddies into some part of each number.

Cake Tip

Write the lettering out in your own handwriting, measure the length and mark the centre. Start the letters inside the shape from the centre.



12 Cover the cake with white and pale blue sugarpaste marbled together to produce a smudged effect. Place on the board 3.5cm ($1\frac{1}{2}$in) from the back edge and cover the board in green. Emboss with a shell tool. Dry.

13 For the giant's face cut a 7.5cm (3in) disc of sugarpaste, mark the position of the eyes, then add the extra relief pieces as shown. Cover with a second disc of sugarpaste, indent eyes and mouth sockets with a large ball tool, press the paste down between the pieces underneath.

14 Add a nose, and two white balls for the eyes, with black discs for the pupils. For the eyelids make small rolls with points at each end, place over the top of the eyes and flatten at the top. Add a tongue and dust the cheeks with pink powder.

Cake Tips

It helps if the second disc of sugarpaste is slightly bigger than the first, you will not have to stretch it as much.

Cut out the pupils with a small round cutter and remove a 'V' shape from the side to act as a highlight.

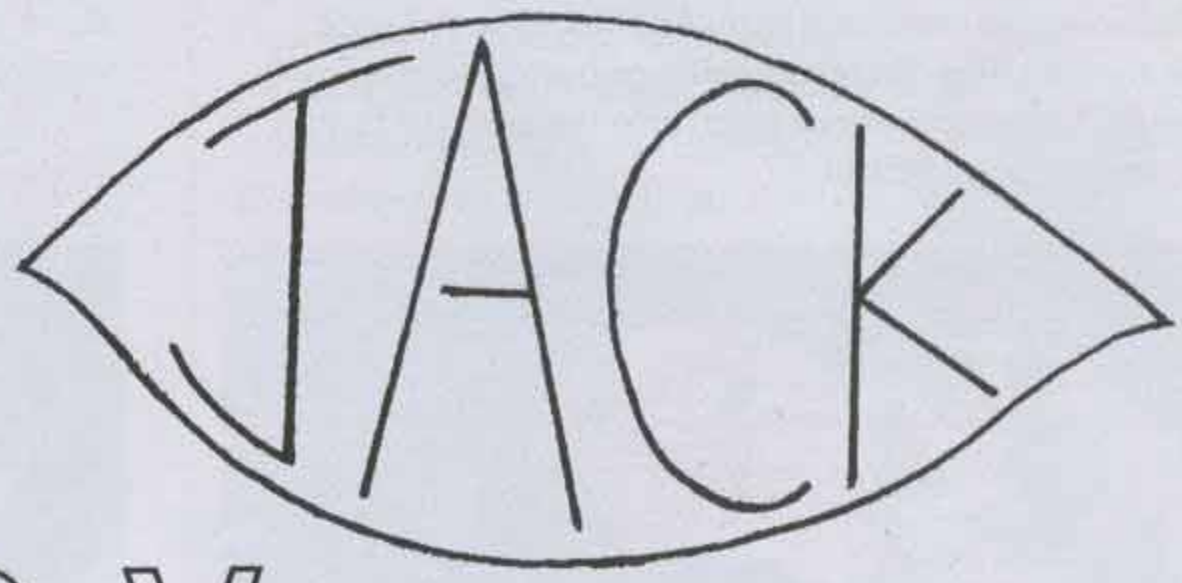
Cut out the pupils for the eyes with a number 3 piping tube.

Brush the cheeks of the giant and Jack with pink petal dust mixed with cornflour.

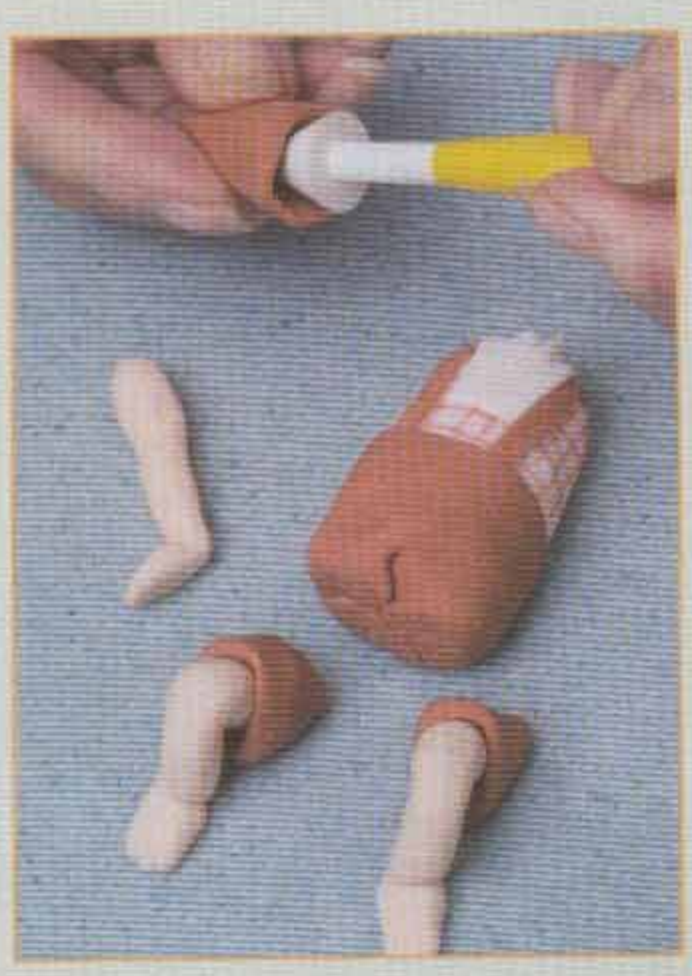
15 Place the giant's face on the cake and fix a long stalk up the side of the cake, over the top and round the face. Add a second shorter branch on the side of the cake as shown.

16 Cut out a large leaf use the template for the lettering. Leave to dry, then trace and pipe on the name with a 1.5 tube.

Happy Birthday



Happy Birthday

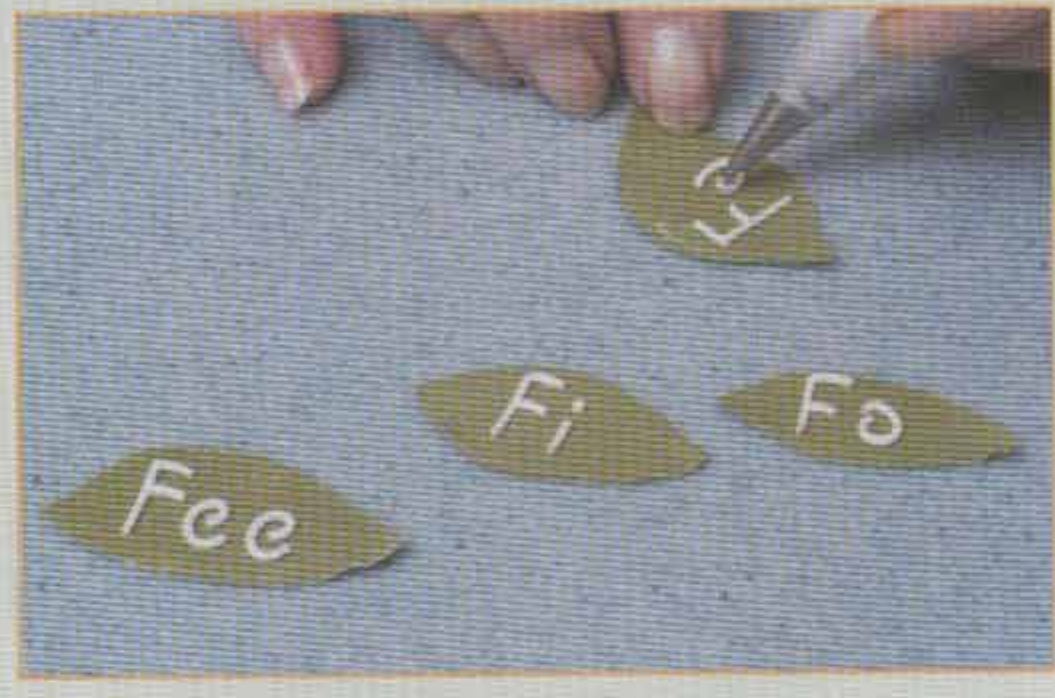


17 Use 25g (1oz) of sugarpaste roll a sausage shape for Jack's body. Wrap a strip of brown round the bottom half and gather underneath. Paint red checks on the top half and add a shirtfront and braces. Hollow out two cones for the trousers and insert the legs.

19 Make two cones for the sleeves and insert the arms. Fasten to the side of the body and rest on the bag of beans.

18 Place the body and legs in position on the cake board. Shape a bag for the beans from a ball shape and fill with beads of brown paste. Place between Jack's legs and scatter some beans around.

20 Roll a ball shape for the head and indent for eyes and nose and leave until firm. Add the eyes and nose. Make the hair from flattened cones of paste, indented with a shell tool. Insert a cone of paste into the body, to form a neck, and attach the head.



21 Cut out four leaves, either freehand or using cutters and pipe Fe, Fi, Fo, Fum on them separately with a number 1.5 tube. Attach them to the beanstalk as shown.

22 Add a hand next to the giant's face by rolling a ball of paste and indenting the fingers. Attach lots more leaves, use a short stalk for the one with the name piped on. Surround the giants face to make it look as if he is peeping through them.

Cake
DIFFICULTY RATING
ADMIT ONE
32018
ADMIT ONE

A Night at The Theatre

Olivia Powell

My own love of the theatre inspired this fun cake as a tribute to the performing arts and the nights of entertainment they have provided.

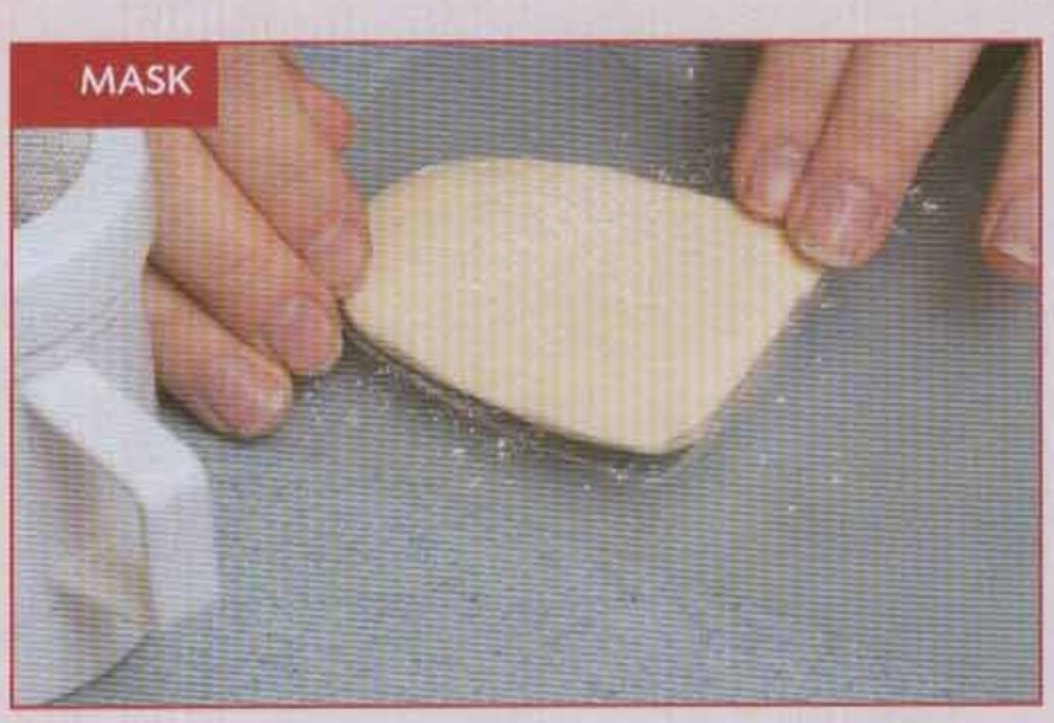
YOU WILL NEED

- teardrop cake 20cm (8in)
- oval cake drum 25cm (8in)
- sugarpaste 600g (1lb 8oz) red, 800g (2lb) black, 200g (8oz) white (Renshaw)
- edible gold paint
- small paint brush
- piping tube number 5 (PME)
- baroque mould (CK Products)
- comedy/tragedy mask mould (CK Products)
- edible glue
- icing sugar
- dusting powders rose white (Sugarflair)
- paste colour autumn leaf, paprika/flesh (Sugarflair)
- edible pen chocolate (Sugarflair)
- spaghetti
- small knife
- mexican paste
- royal icing
- isopropyl alcohol
- marzipan (optional)
- dusting brush
- black and gold ribbon

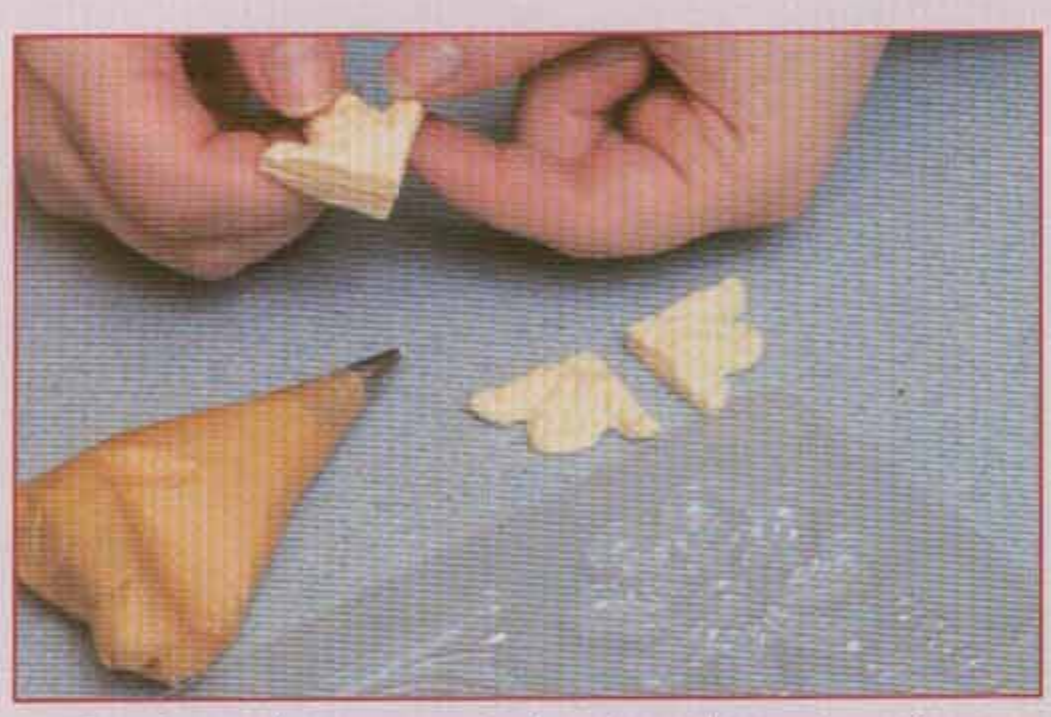
PREPARATION

Cover the cake with black sugarpaste.

Cover the drum with red sugarpaste and place cake so that it is set slightly off-centre towards the rear of the drum.



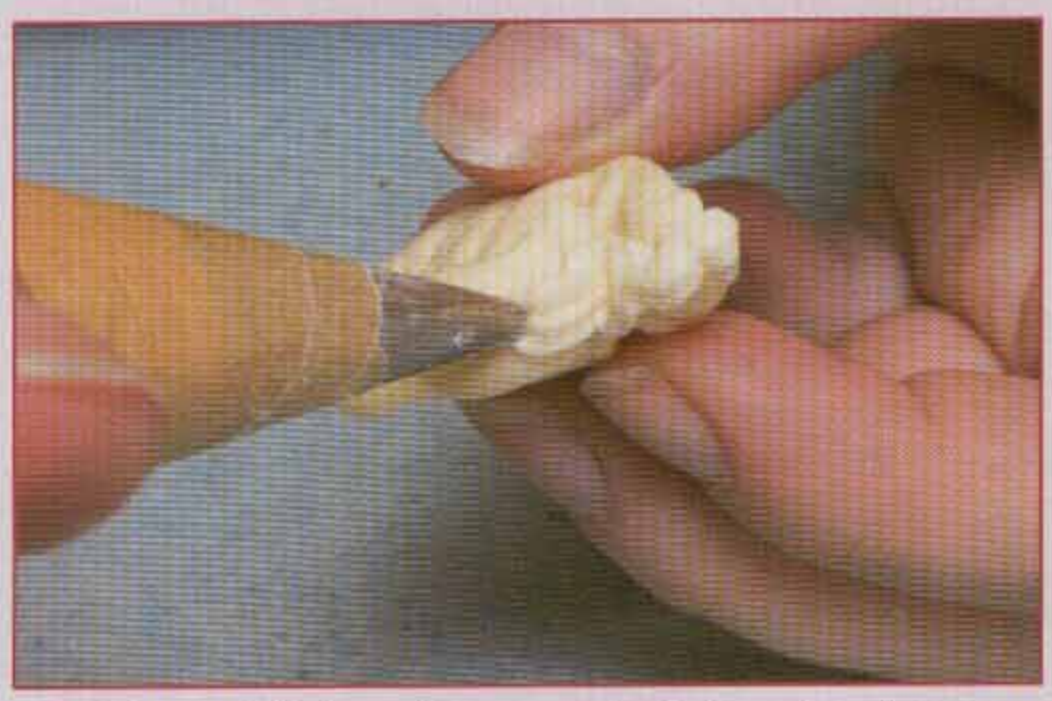
1 Colour mexican paste with autumn leaf and push into the comedy and tragedy mask moulds. Bring the pieces out slowly and leave to dry.



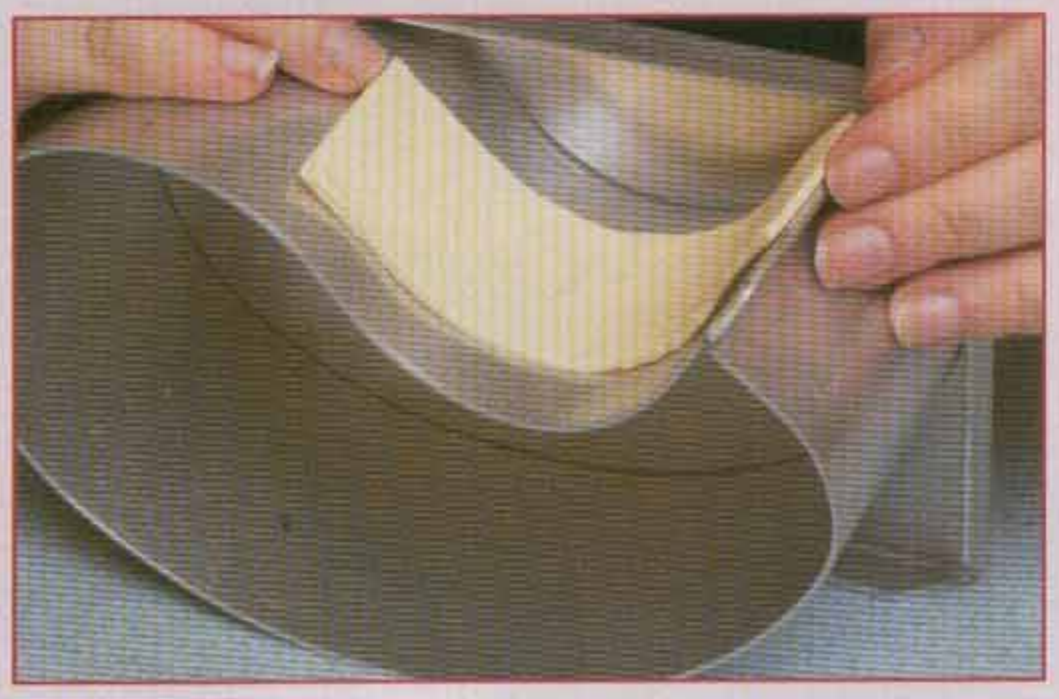
2 For the mask supports, push coloured paste into the circular baroque mould, bring out and cut into quarters. Glue two quarters together to make each stand.

Cake Tip
CRAFT & DECORATION

Dust your moulds with icing sugar before use. This helps release the paste and makes the pieces smooth and more defined.

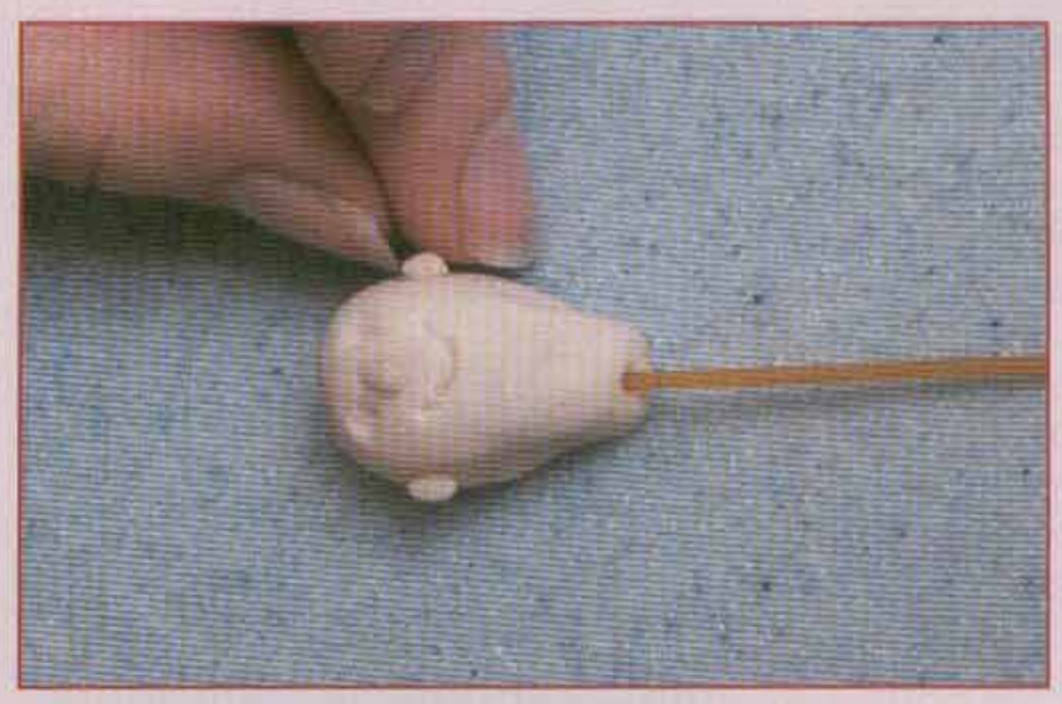


3 Colour royal icing with autumn leaf, place the piping tube into a bag, pipe along the back of the stands. Leave to dry in an upright position. When dry, paint with edible gold.

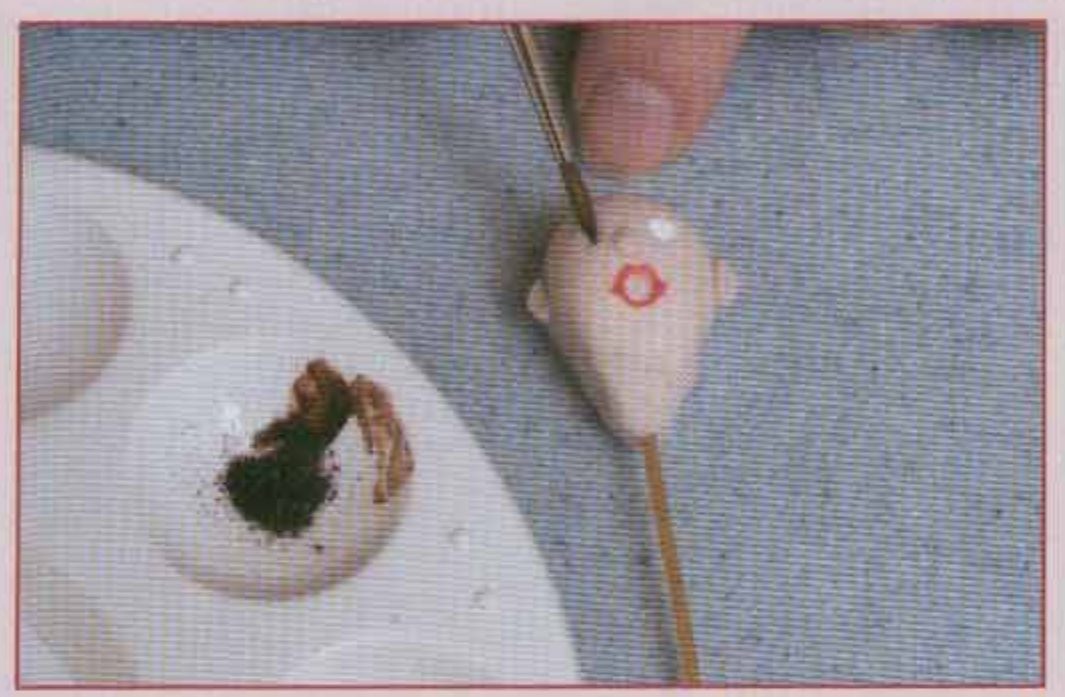


4 To make the balcony, use mexican paste coloured with autumn leaf. Roll out a rectangle measuring 13 x 4cm (5 x 2in). Cut out straight with a knife, leave to dry on the inner curve of teardrop tin.

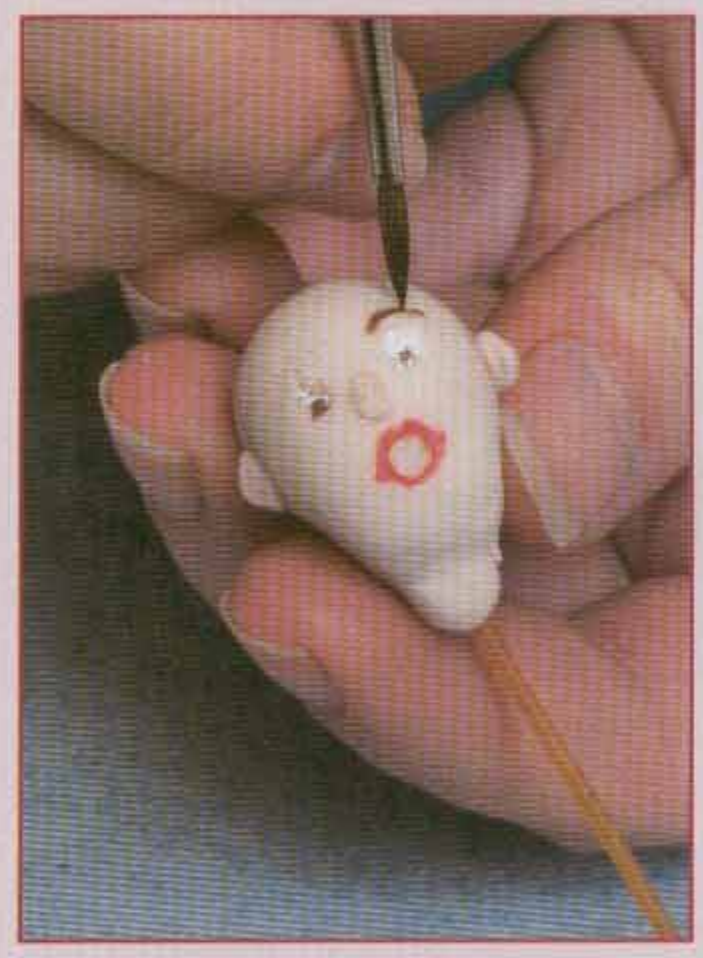
5 Roll a large ball of black sugarpaste and squash down flat until it is around 3cm (1in) high and place into the inner curve of cake.



6 Make the audience faces by rolling two small balls of mexican paste coloured with paprika/flesh. Squash bottom slightly to create the neck shape and stand on a small piece of spaghetti. Use a tiny piece of mexican paste cut in half and flattened for the ears.

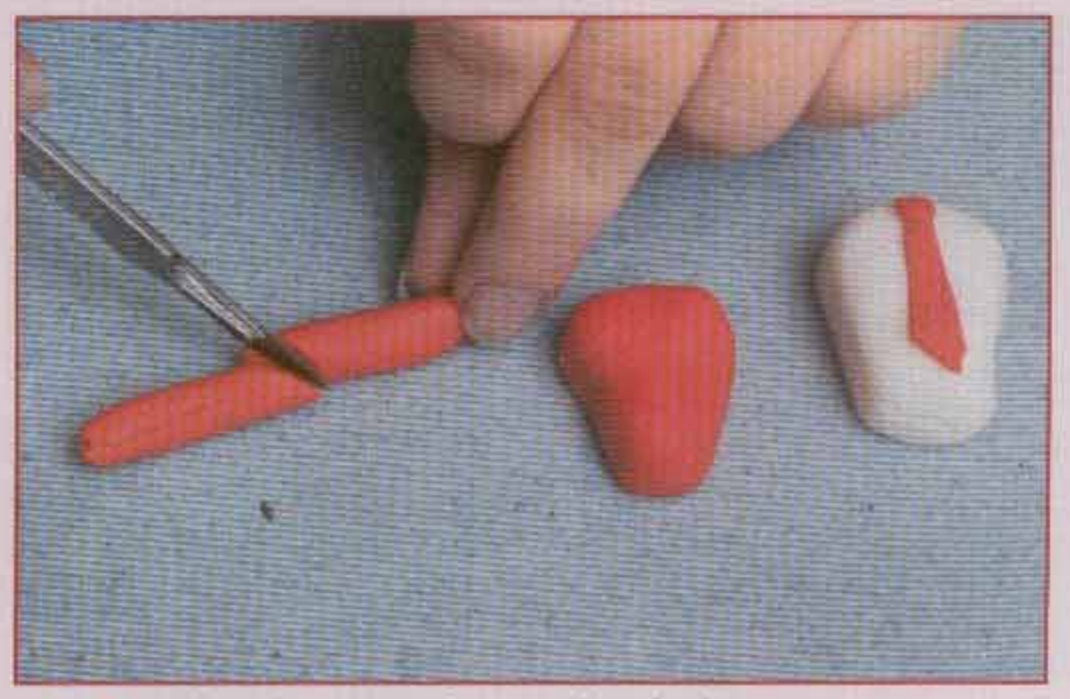


7 Create 2 small indents for eyes with a knife. Paint the inner side of eyes with white dust mixed with alcohol. When dry paint a small iris and then dot the pupils with the edible pen.



8 Add a small teardrop shape for the nose and glue into place. You can use rose dust to help enhance the cheeks. Eyebrows and eyelashes are drawn on with edible pen. The lips are painted on with a rose/alcohol mixture.

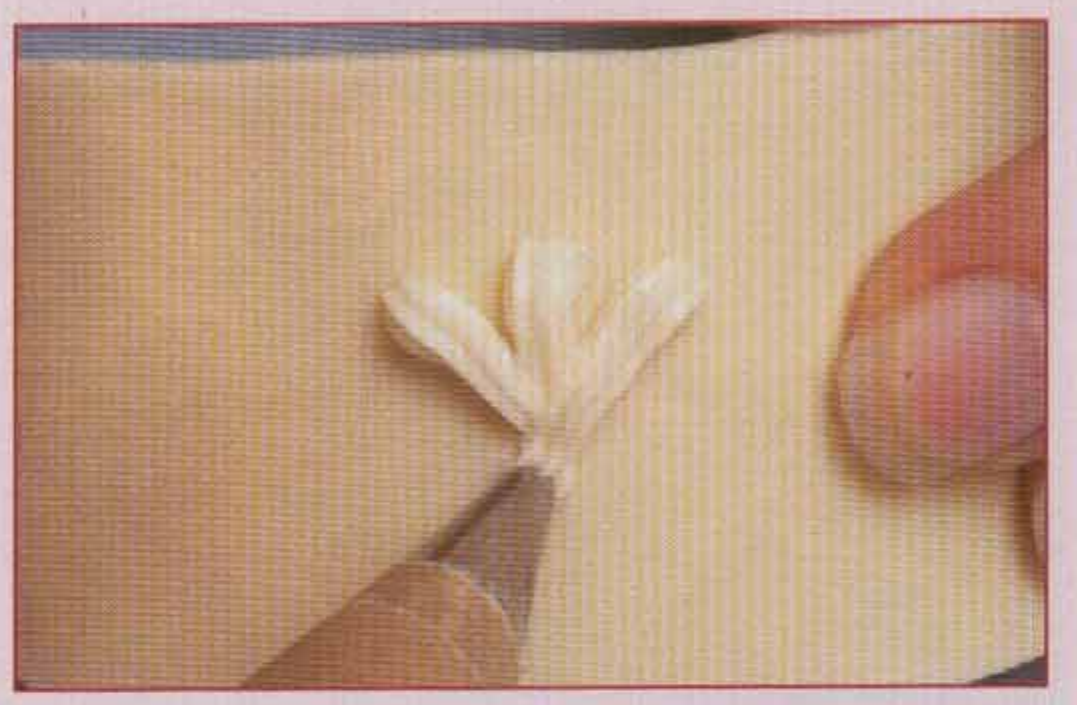
9 Hold the head by the spaghetti strand, pipe on the hair with royal icing and the number 5 piping tube. Shade with autumn leaf.



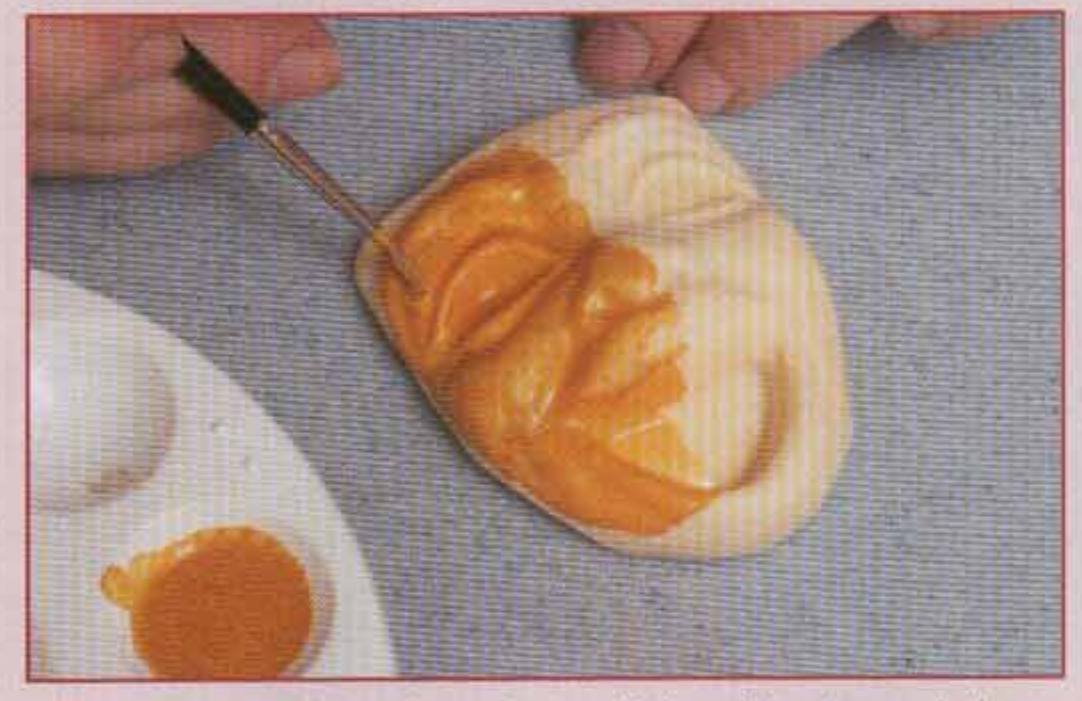
10 Create the torsos from red and white sugarpaste. Squash to a thick V shape. Roll out arms and cut at an angle, glue to the torso.

11 Put torso and arms onto the black piece of sugarpaste so they appear to be in a seated position, push the heads onto the torsos, use the spaghetti to act as a spine to give support. Glue in place with royal icing.

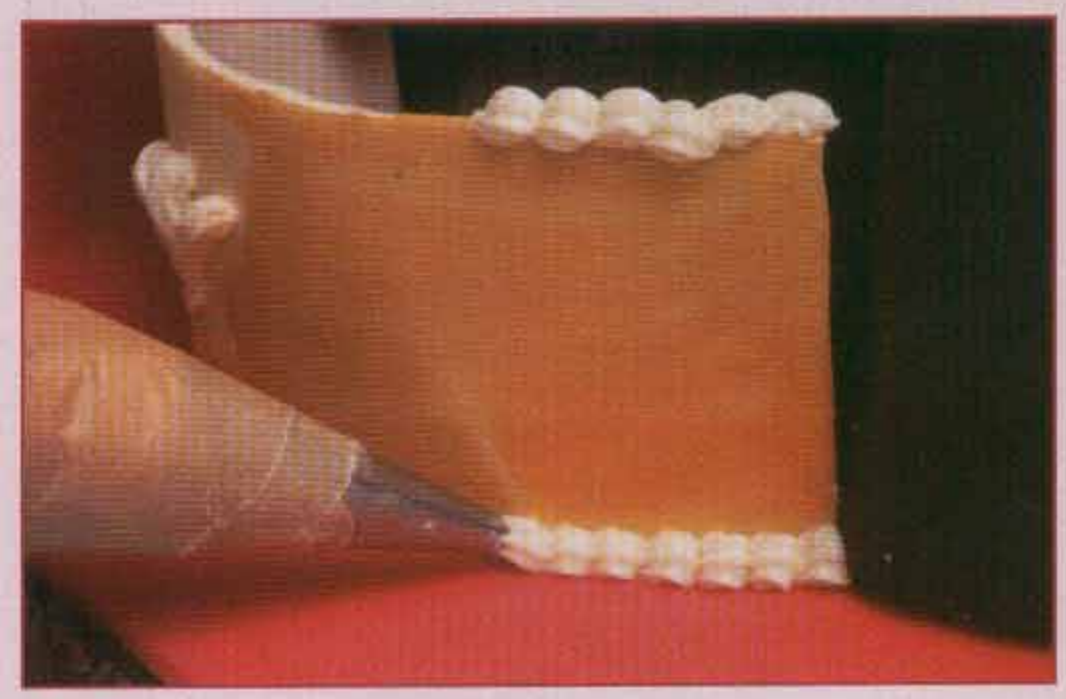
12 To make a hand squash a teardrop shaped flesh coloured piece of mexican paste and cut finger shapes with a knife. Glue to end of the arm next to mouth.



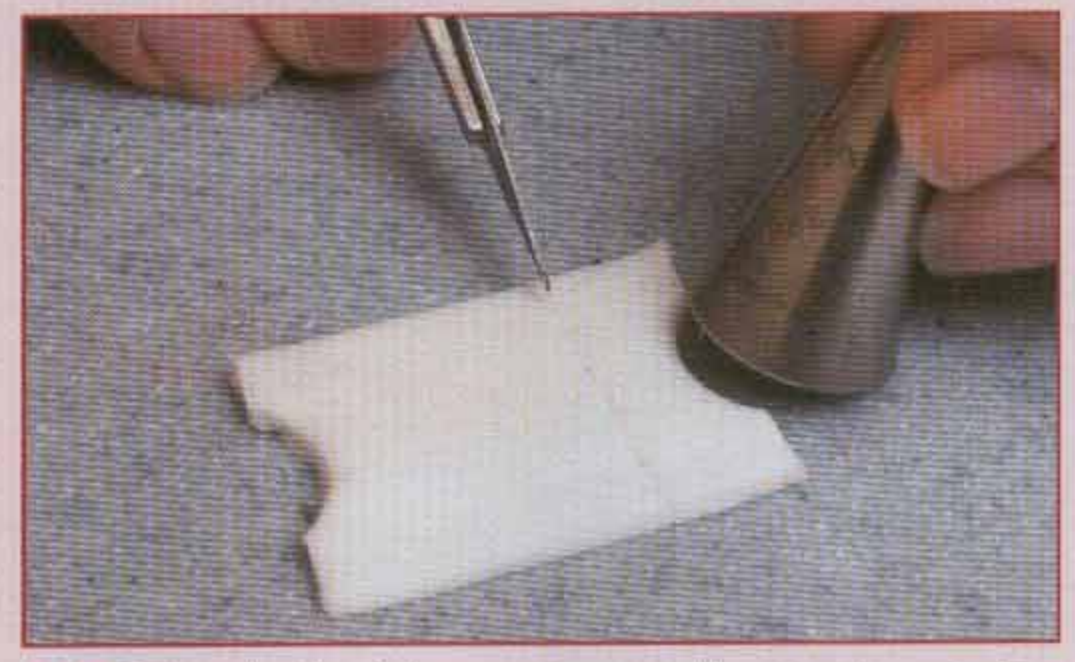
13 Take the balcony piece and pipe a small fleur-de-lys shape onto the front. Paint back and front with edible gold paint.



14 Paint masks and stands in edible gold paint and glue together with royal icing.



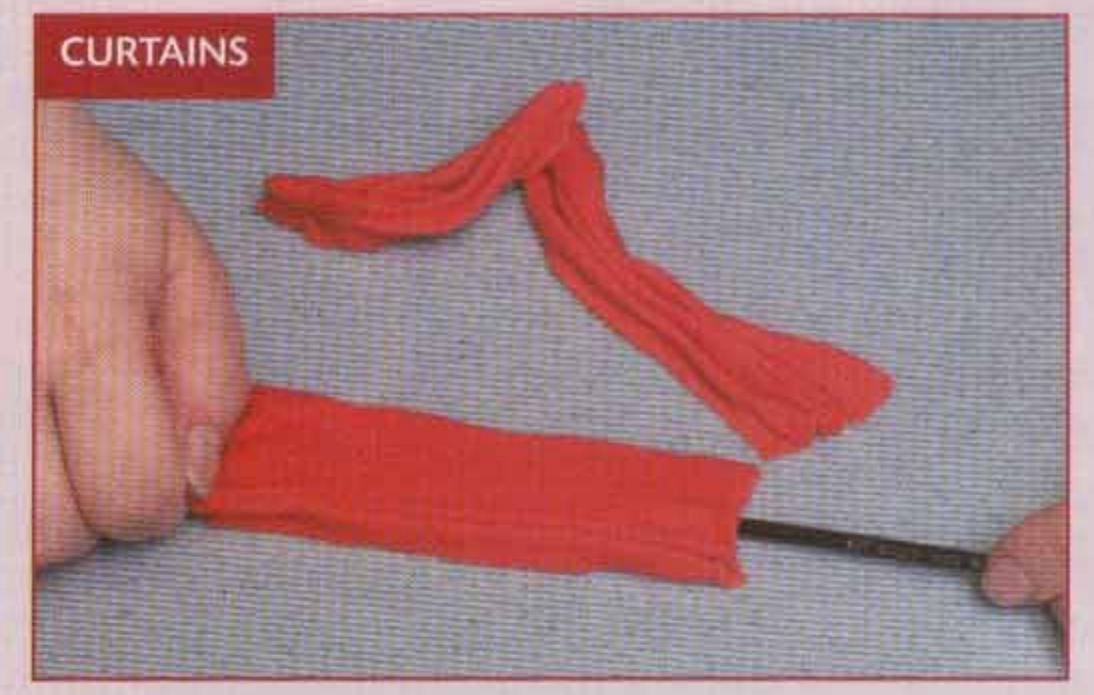
15 Pipe autumn leaf coloured royal icing along the top and bottom of the balcony. Place the model's arm so it rests on the balcony.



16 To make the tickets, cut two small rectangles out of mexican paste each 5 x 2cm (2 x 1in). Cut small semi-circles out of the ends of the tickets with the base of a piping nozzle. Mark a dashed line down the middle with a knife. Paint the detail onto the tickets "Admit One". Stick onto the cake with royal icing.

Cake Tip
CRAFT & DECORATION

The show tickets can be personalised to suit the recipient.



17 Roll out red sugarpaste in a rectangle to fit the inner curve of the cake. Use the handle of a paintbrush underneath the paste to help create gathers. Bring up and pinch at both sides and attach to the cake to make the curtain across the top of the box.

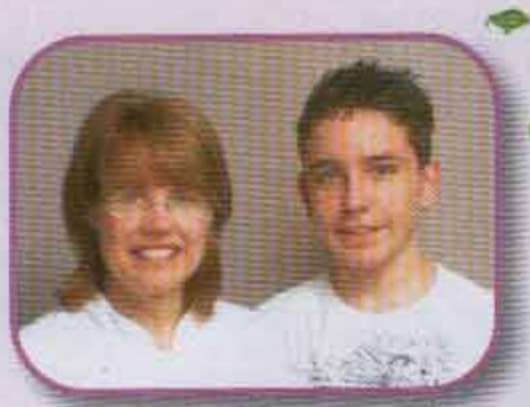
18 For the falling drapes, roll out red sugarpaste, make the gathers with the paintbrush handle and pinch slightly at the top before assembly.

19 Neaten up the edges. When dry dust with rose dust. Glue masks to the top of cake.

20 Pipe around the edge of cake with the number 5 tube and paint all the pipe work with gold paint.

Cake

DIFFICULTY RATING

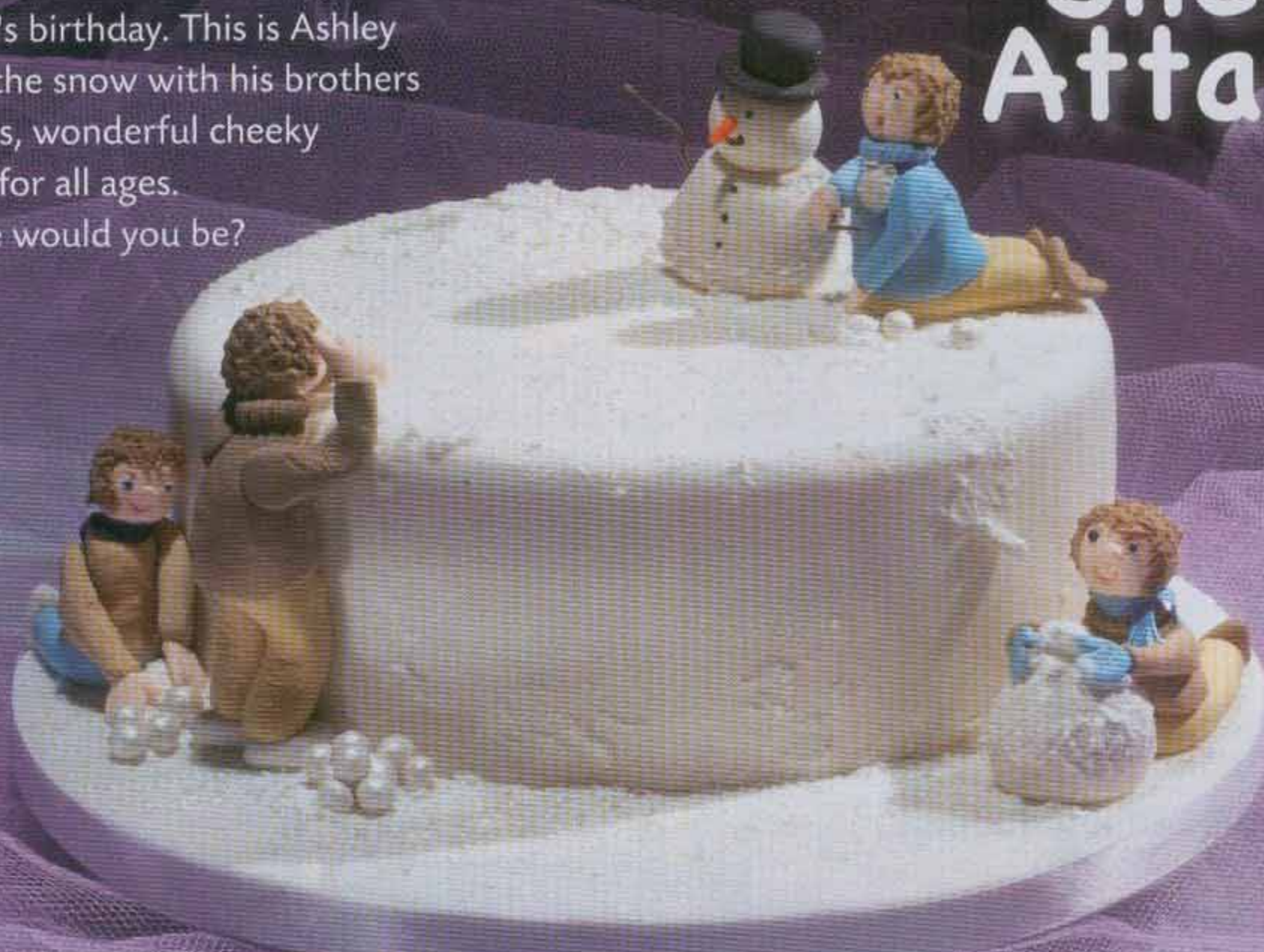


Ruth Wyld & Ashley

little fingers

Sneak Attack

Ashley (14) and Ruth have made a fun winter cake suitable for any small child's birthday. This is Ashley playing in the snow with his brothers and cousins, wonderful cheeky memories for all ages. Which one would you be?



Preparation

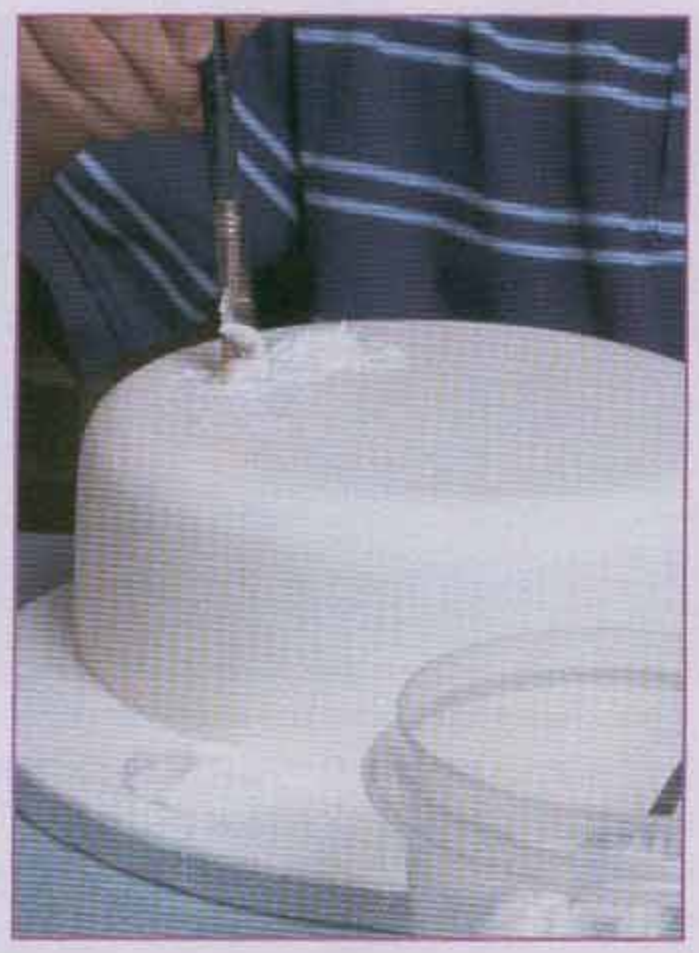
Set the cake at the back of the board and coat with buttercream, marzipan and sugarpaste. Dampen the board with boiled water. Roll out enough sugarpaste to cover the board and trim one side neatly. Place this edge against the cake base and smooth the icing out around the board neaten the join at the back. Trim against the edge of the board with a knife. To recap how to coat a sponge with buttercream, marzipan and sugarpaste refer to July 2008 page 55 for full step by step details.

Ashley would like to dedicate this cake to his Grandad.

YOU WILL NEED

- round sponge cake 20cm (8in)
- sugarpaste white 800g (11b 8oz)
- marzipan 800g (11b 8oz)
- cake board 28cm (11in)
- modelling paste white 250g (10oz) (DPM Sugar City)
- royal icing 100g (4oz) white (DPM Sugar City)
- sugar glue
- paste colours tangerine, caramel, dark brown, baby blue, paprika/flesh, liquorice black (Sugarflair)
- powder colours snowflake (Sugarflair)
- food colour pen black, brown
- clear sugar flakes optional
- brown floristry tape
- 2 pieces of 24 gauge wire 5cm (2in) or 2 chocolate sticks
- paintbrush
- cocktail stick
- drinking straw
- scissors
- greaseproof piping bag
- piping tube number 2 optional
- knife

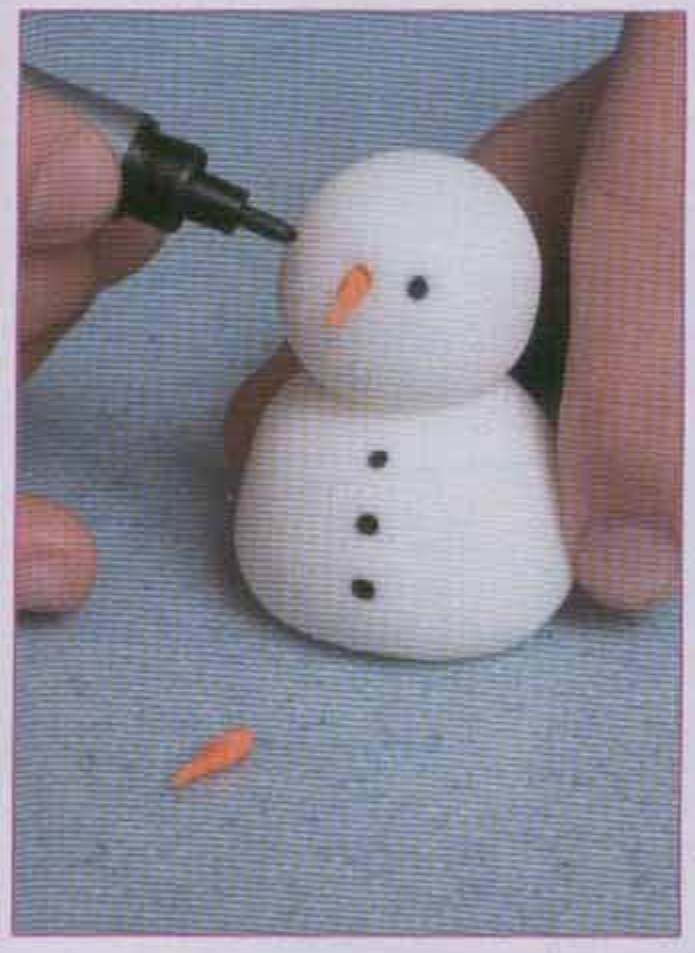
1 Add a pile of white icing on the board for the boys to make snowballs from and a patch of rough snow on the cake top with sugarpaste. With a stiff paintbrush stipple white royal icing in patches to make a snowy texture all over the cake and board.



2 Use white modelling paste roll a 30g ball for the snowman's body. Glue a 20g ball of paste on the top with sugar glue. Make a rough cone shape with 25g for the snowman being made on the board.

Cake Tip

Remove the arms from the snowmen before the cake is eaten. Alternatively chocolate matchsticks could be used or no arms at all. Also when using knives make sure the blade is not moving towards your hands or body.



3 With a cocktail stick make a hole in the middle of the head for the nose. Roll a tiny cone of tangerine paste and glue into the hole. Mark buttons and eyes with a black food colour pen. Position and secure on the cake with royal icing.

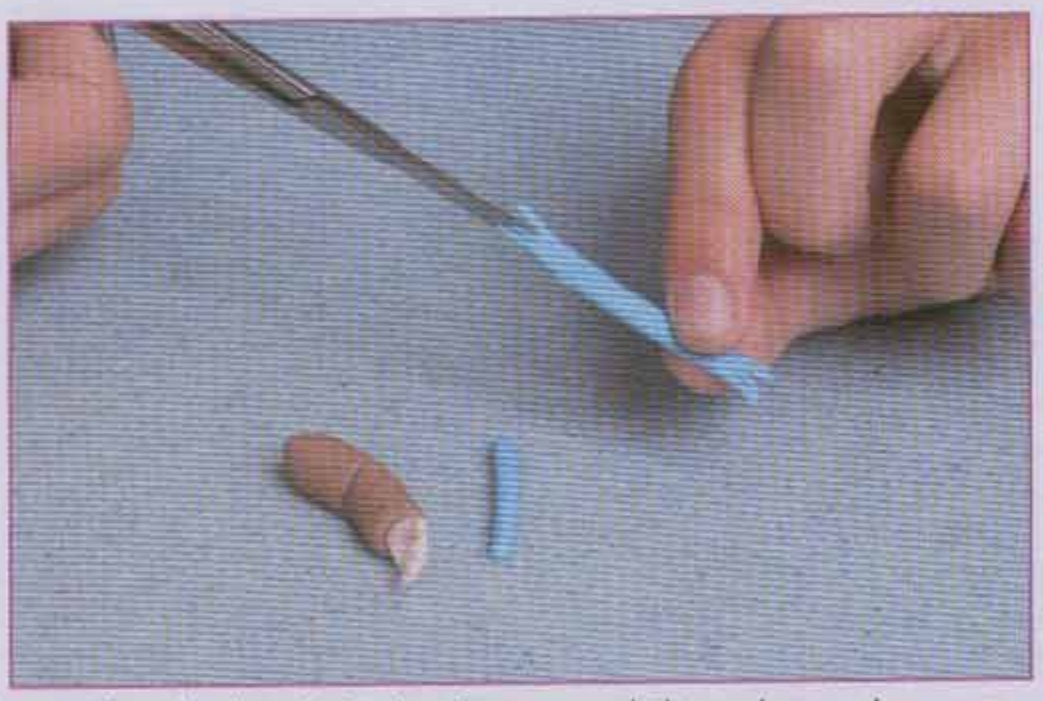
4 Roll 2 black balls of paste and flatten one into a disc and the other into a short fat sausage. Glue together with sugar glue to make a hat then attach to the head. Cover the two pieces of 24g wire with brown stemtex and twist to make twig arms.

5 Roll a 15g ball of brown paste into a sausage and bend in half for the legs. Make two tiny balls of dark brown paste for the shoes and shape into cones, then flatten. Mark a line across for the heel. Glue the legs in place on the cake either kneeling or standing.

6 Take 25g of brown paste for the body and roll into a cone. Hollow out the fat bottom with your fingers then glue over the legs. Place a ring of paste on the top and mark with a knife to make a collar. Make a hole for the neck.

7 Roll 5g of brown paste into a sausage and bend in half then cut in the middle to make two sleeves. Make a hole in the ends for the hands with a paintbrush handle.

8 To make the mittens roll two small cones and then flatten. Cut a small V out of the side of the fat end to give a separate thumb and hand. Repeat for the hand but cut 4 fingers and then bend over a paintbrush handle to shape.



9 Glue the hands in the sleeves and then glue and position the arms to the bodies. Make a thin sausage out of blue sugarpaste and roll flat. Cut the ends into strands for a scarf and glue in place around the neck of the jumper.

10 Make a large ball for the head and pinch a point for the neck. Make a hole in the face and insert a tiny cone for the nose. Make holes for the eyes and fill with a ball of white paste or royal icing. Add a dot of blue for the eye with a cocktail stick.

Cake Tip

If you have not got a piping tube make a cone of greaseproof paper, place the icing inside. Fold the top of the bag down till the bag is tightly closed and then cut a small hole in the end for the icing to come out.

11 Mark a mouth with a straw trimmed in half or the end of the paintbrush. Draw eyebrows with a brown food colour pen then glue the head onto the body. With a piping bag and number 2 tube cover the head with brown royal icing for the hair.

12 Roll small balls of paste in snowflake powder and make piles of snowballs with them. Squash one of the balls and glue to the front of the boy building the snowman. Add stippled royal icing to the snowmen and sprinkle the cake with the clear sugar flakes and snowflake powder.

Metallic Gift Bow

A quick, easy, but realistic looking gift bow.
A great touch for gift cakes.

fun with sugar

Lisa Courtney-Rigby

YOU WILL NEED

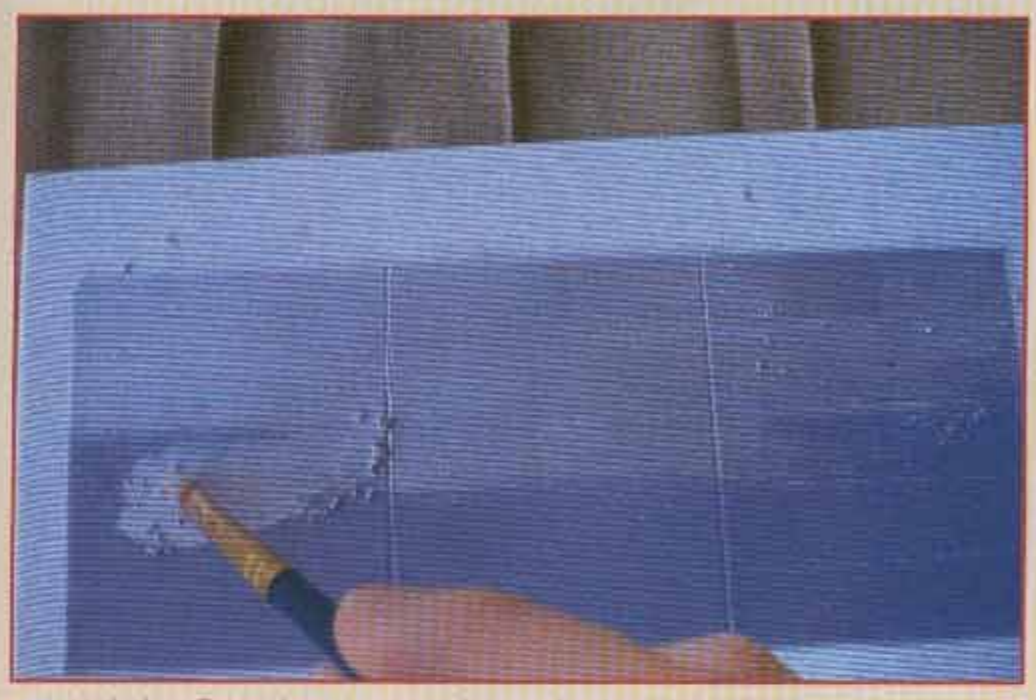
- flower paste
- white vegetable fat
- cornflour
- paste colour violet (Wilton)
- dust shimmering grape (Edable Art)
- edible glue
- non-stick board
- rolling pin
- cutting wheel
- dusting brush
- ruler

TECHNIQUE

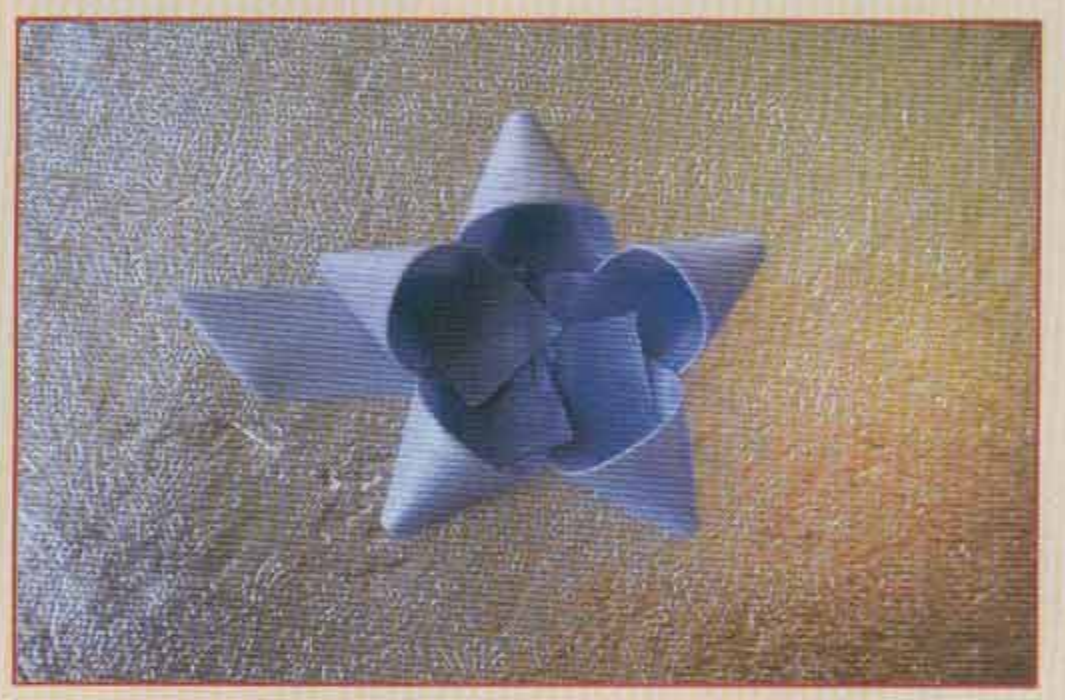
How to make a loop

Take a dusted strip so the dusted side is face down. Glue the end of the strip closest to you. Bring the other end towards you twisting at the same time. Attach the ends at an angle. Make 13.

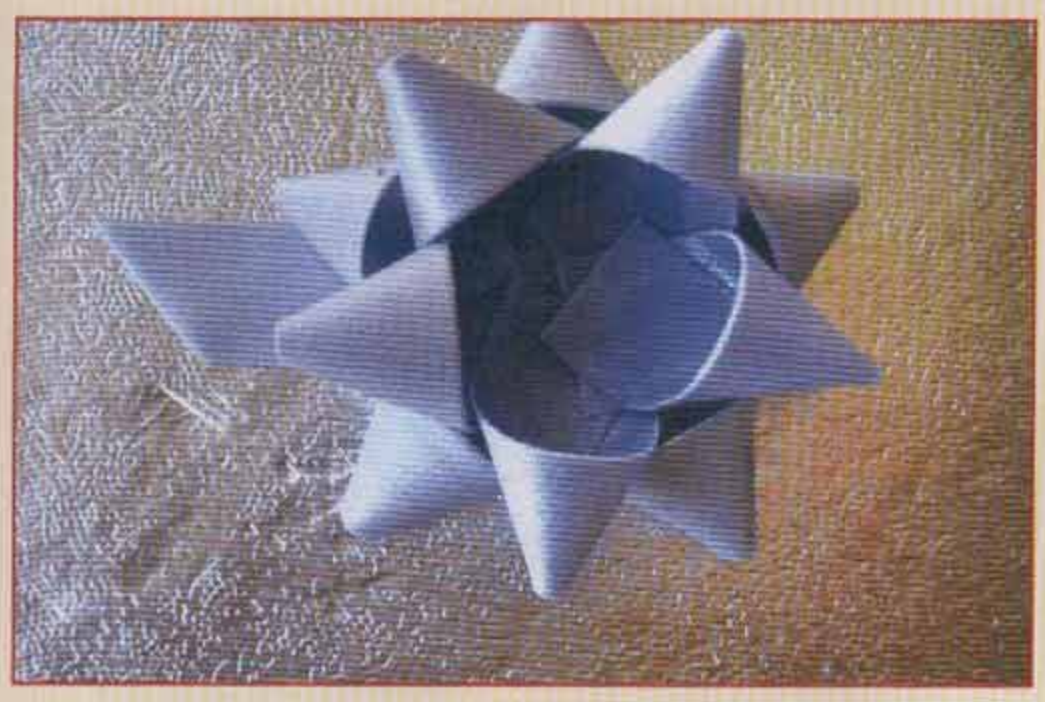
1 Colour flower paste with violet paste colour. Roll the paste out thinly onto a greased non-stick board. Cut strips with the cutting wheel 1/2 x 2in long. Make 15.



2 Whilst flat, dust one side with the shimmering grape powder.



3 Cut one of the left over strips at an angle, glue the first hoop on top then glue the ends of the second one on the first, so it is sitting next to it. Continue to make 5 equally spaced hoops.



4 Do exactly the same for the second layer but this time the loops cover the gaps in the previous layer. Do the same for the next layer but only using 3 loops equally spaced.

5 Finish off by arching one of the strips and placing it in the centre with the ends tucked in.

Cake
DIFFICULTY
RATING

Pantomime Horse

Carol Deacon

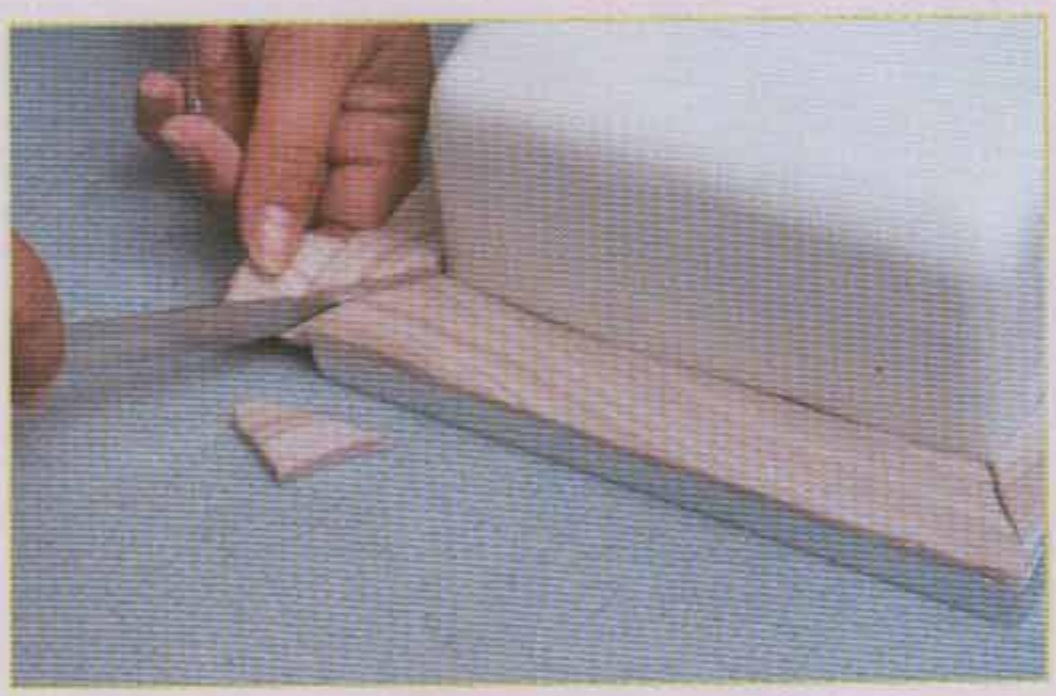
A design that will amuse anyone who loves the pantomime, or who has ever experienced the stuffy sweaty dubious pleasure of being one half of a pantomime horse.

YOU WILL NEED

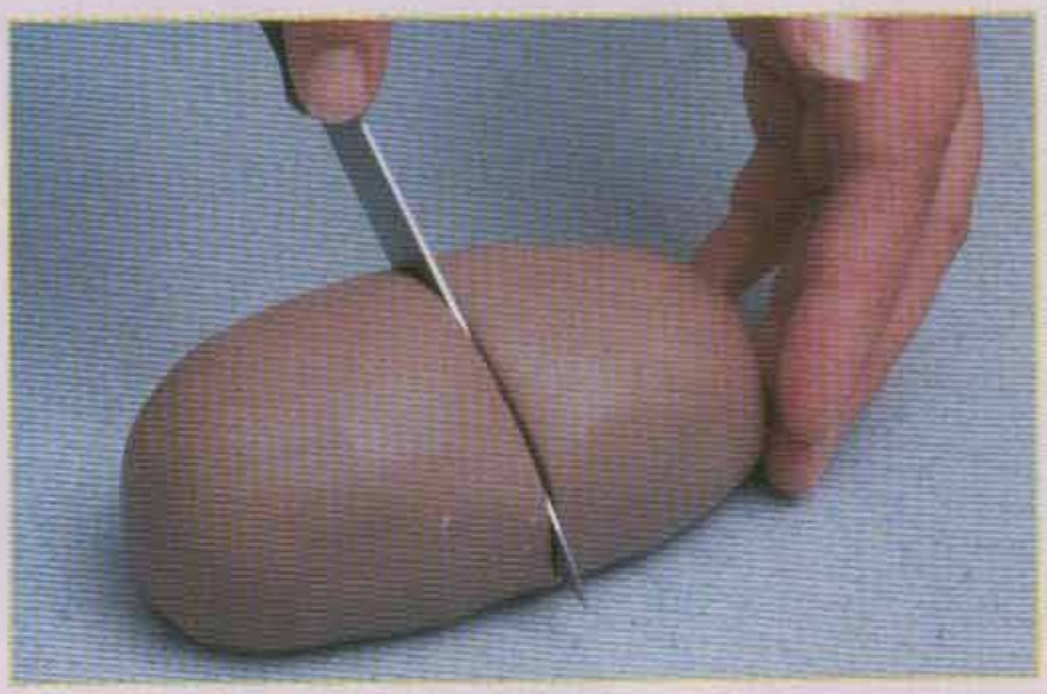
- cake square 15cm (6in)
- buttercream 500g (1lb)
- sugarpaste white 800g (1lb 10oz), brown 370g (12oz), flesh coloured 25g (1oz), black 25g (1oz), red 150g (5oz)
- food colour black
- cake board square 20cm (8in)
- rolling pin
- cake smoothers
- small sharp knife
- pastry brush
- fine paintbrush
- metal piping nozzle (any)

1 Cover your cake with 750g (1½lb) white sugarpaste. Trim and neaten the base. Gently position the cake towards the rear of the board.

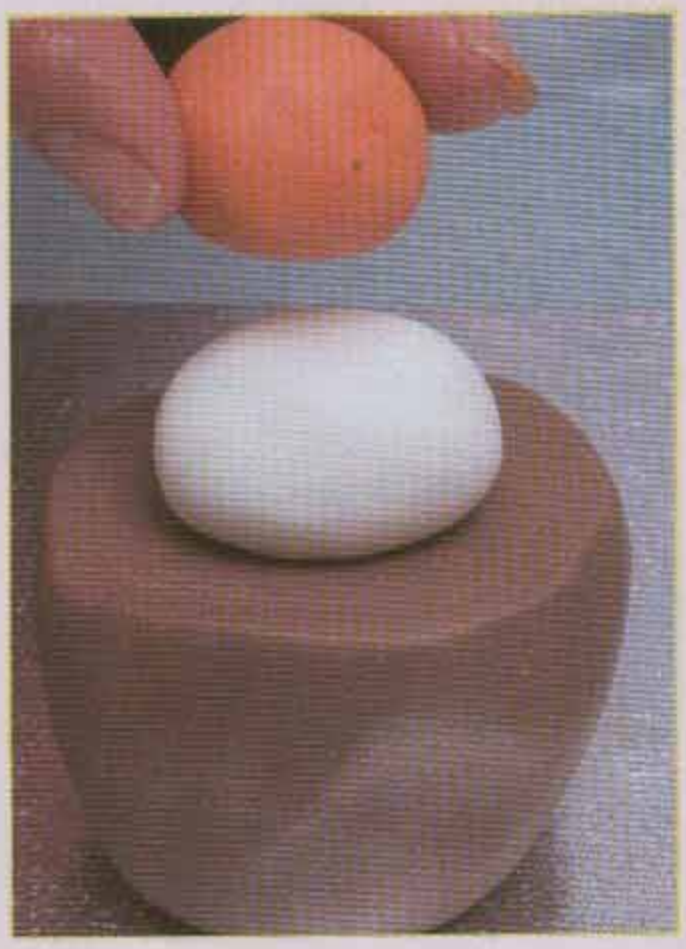
2 To make the floor, roll 120g (4oz) white sugarpaste and 30g (1oz) brown sugarpaste (broken into three pieces) together. Roll, fold and re-roll the icing until a wood grain effect starts to appear.



3 Moisten the exposed cake board with a little water, Roll out the wood grain sugarpaste and cut out strips. Lay it over the board and neaten the joins and edges.



4 To make the horse, roll 250g (8oz) brown sugarpaste into an oval. Cut it in half.



5 Make a 15g (½oz) white oval for his body. Stick on the flat edge of one of the oval halves. Make a 10g (⅓oz) flesh coloured oval for the head and stick on top.

6 Make two white balls for his eyes. Flatten them and stick to the head. Make three tiny flesh coloured balls for the ears and nose. Stick in place and push the end of your paintbrush into each ear.

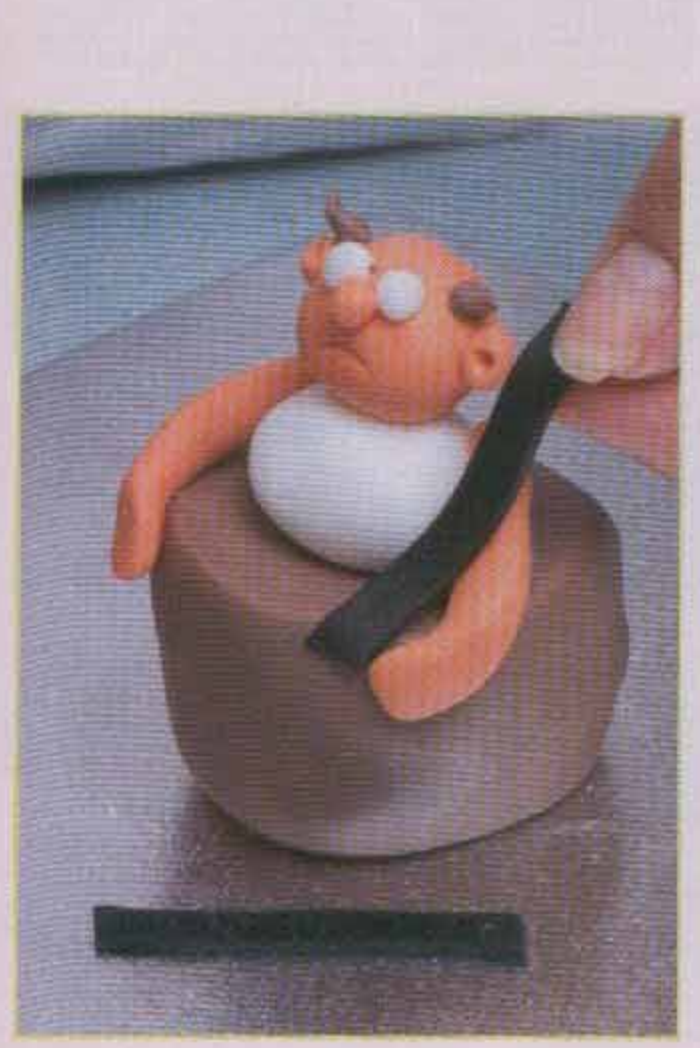
7 Press the edge of a piping nozzle into the head to make a mouth. Add two tiny brown sugarpaste triangles for hair.

Cake Tip

CRAFT & DECORATION

You could easily adapt this to make a pantomime cow. Lose the mane and make the ears less pointed and droop downwards instead of up.

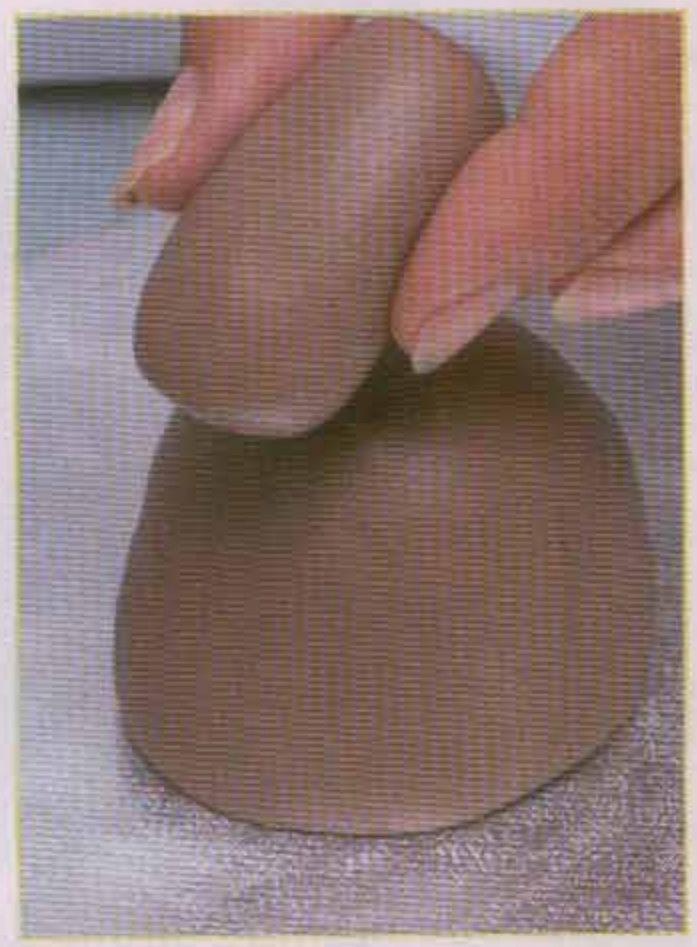
8 For the arms, roll 5g ($^1/_8$oz) flesh coloured sugarpaste into a string about 8cm (3in) long. Cut in half and stick one either side of the body.

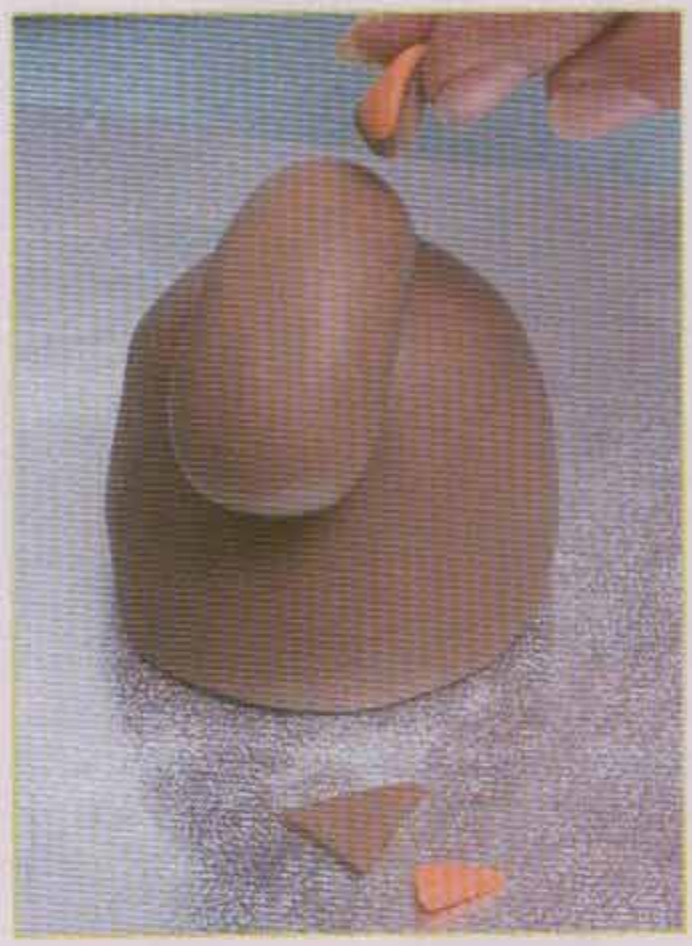


9 To make the straps, thinly roll out 5g ($^1/_8$oz) black sugarpaste. Cut out two thin strips, lay and stick these over his shoulders.

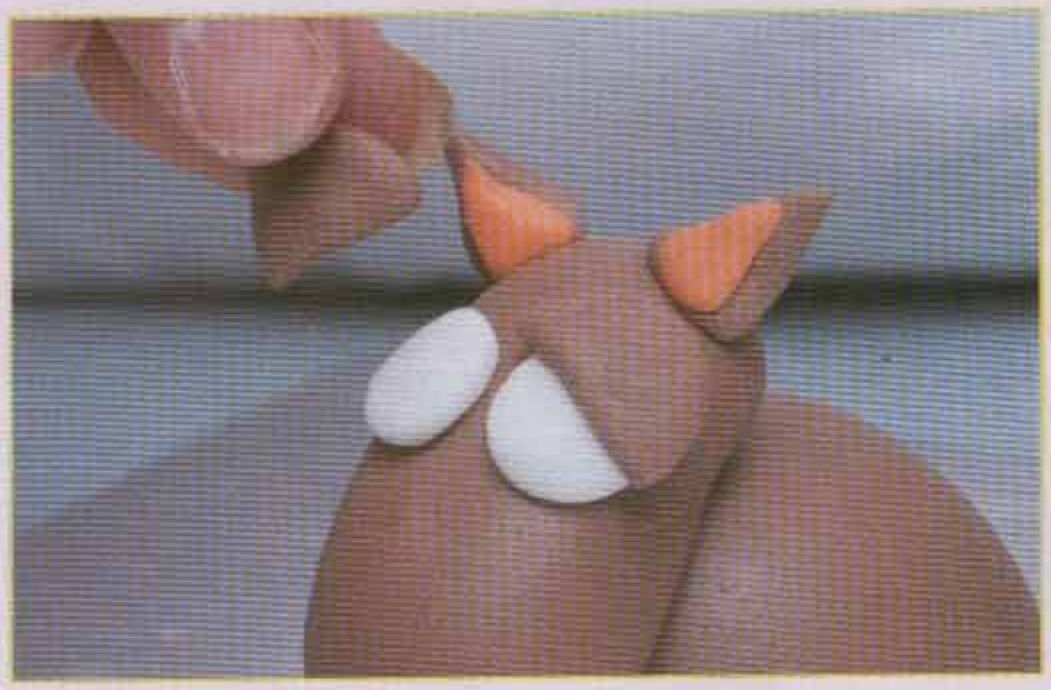
10 Roll 30g (1oz) brown sugarpaste into a sausage about 8cm long for the legs. Cut it in half and stick the legs in position. Make two small flat black rectangles and fringe along one edge. Stick one fringe on each leg.

11 To make the head part of the pantomime horse, roll 20g ($^2/_3$oz) brown sugarpaste into an oval. Stick it on the other body section.



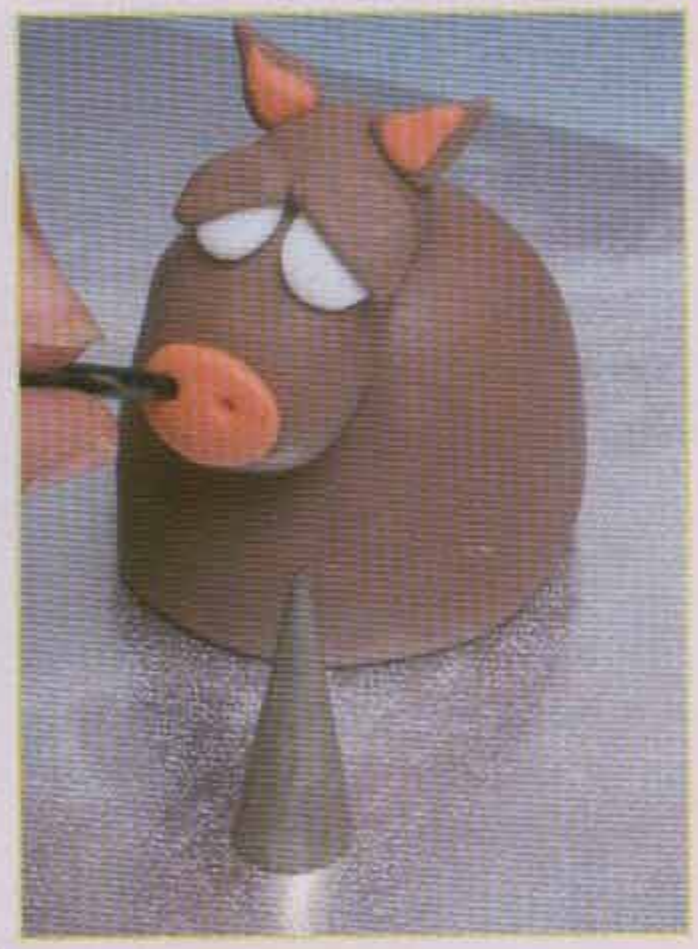


12 Make two tiny brown triangles for the ears and stick a smaller flesh coloured triangle on each one. Stick the ears in position.



13 Make two white flat discs for the eyes and one brown one. Stick the eyes in place. Cut the brown disc in half and stick one over the top part of each eye.

14 Make a small, flat flesh coloured oval shape for the horse's nose. Mark two dots with the end of a paintbrush for the nostrils and press the end of a piping nozzle into the icing for a mouth.



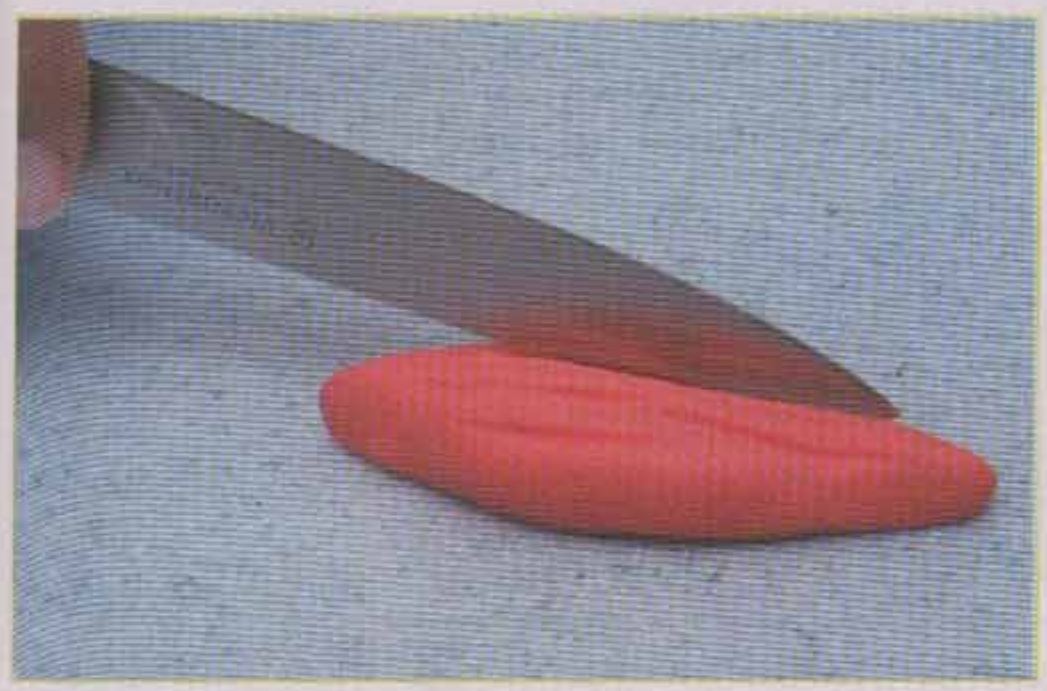
15 Thinly roll out about 10g ($^1/_3$oz) black sugarpaste. Make a small black fringe and stick between the horse's ears.

16 Cut a long rectangle for the mane. Fringe along one edge and stick on the back of the horse's neck. Make two legs with black fringes as before and stick in position.

17 Paint eyeballs on both heads and a few eyelashes with black food colour and a fine paintbrush.

Cake Tip
CRAFT & DECORATION

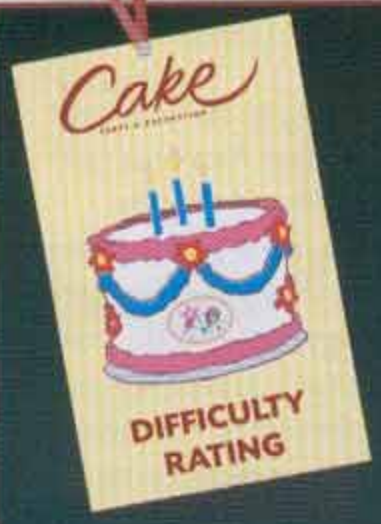
Use a damp paintbrush to wipe away any dusty icing sugar marks.



18 To make the fabric swags, take 20g (2/3oz) red sugarpaste. Roll into a sausage and pinch the ends into a point. Press lines into it with the back of your knife.

19 Bend into a 'U' shape and stick onto the edge of the cake. Repeat five more times.

20 Make five small red balls and stick one onto each swag join.



Zodiac Flowers - Aquarius

(Jan 20th - Feb 18th) the water bearer

Jane Ann Barraclough

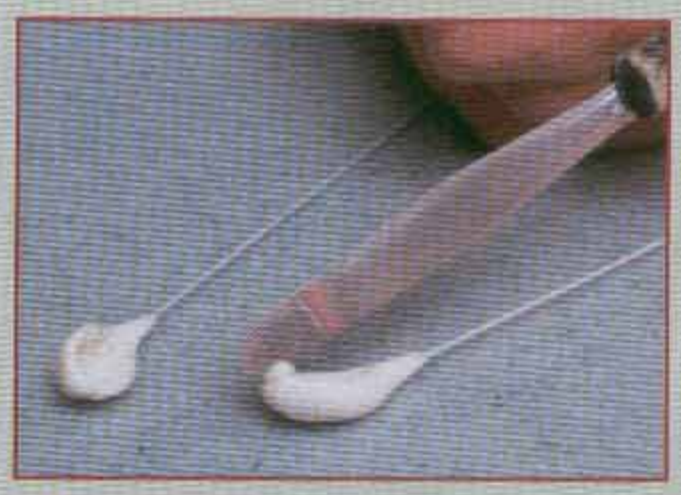
Aquarius: is the fixed/air sign with the ruling planet of Uranus
Birthstone: Amethyst
Flower: Orchid, Rowan Tree
Colours: Vivid Blue

Preparation
Fit a 15cm (6in) cake to a same size card. Place an 20cm (8in) cake on a 25cm (10in) cake drum and cover both with marzipan and white sugarpaste, dowel and stack together. Ice the board then add a drape of white and pale blue sugarpaste marbled together from the top of the cake down onto the board. Finish with a pale blue ribbon.

YOU WILL NEED

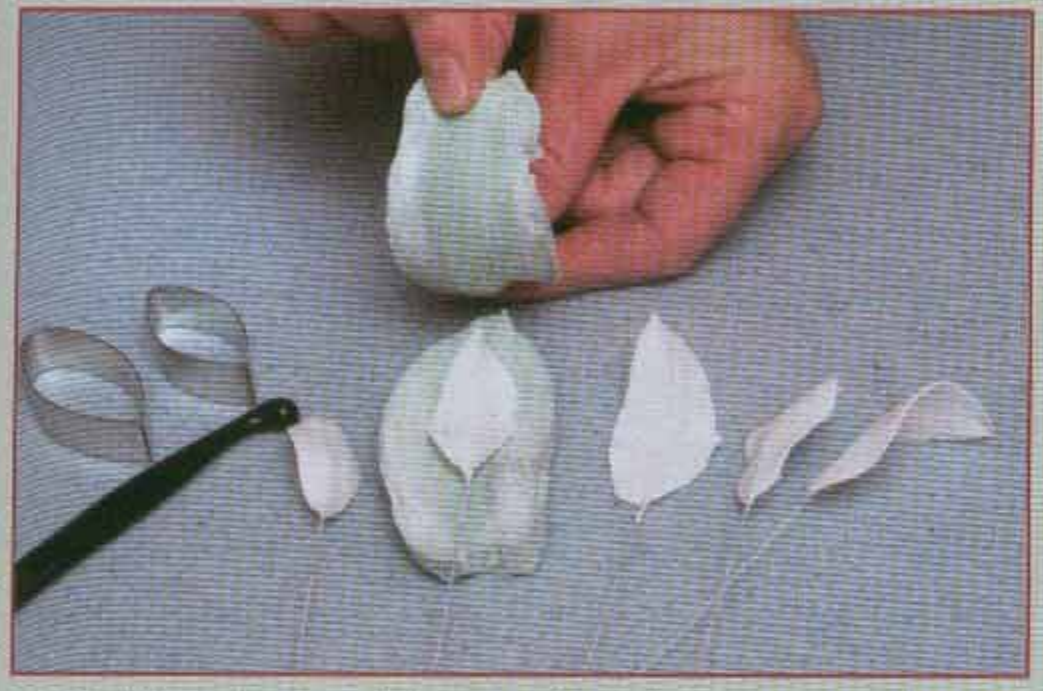
- flower paste blue, peach, and white (Cakemaker)
- flower paste coloured with spruce green paste colour (Sugarflair)
- sugar glue
- green wires 28, 30, 32 gauge
- white wires 28 gauge
- green grooved board
- small and large rolling pins
- tweezers
- dog bone tool
- dresden tool
- small scissors
- craft knife
- veining/frilling tool
- cocktail stick
- celpin
- work pad
- column mould throat cutter, cattleya orchid set (Hawthorne Hill)
- cymbidium orchid cutters 16 to 18 (TinkerTech)
- cymbidium orchid veiners
- small calyx cutter
- rose leaf cutter
- simple leaf veiner
- dusting powders primrose, moss green, woodland green, african violet, lavender, tangerine, red (Sugarflair)
- alcohol
- dusting brush
- green tape
- bubble foam
- posy pick

1 Place a small teardrop of paste into the column mould. Press the dogbone tool along the length of the paste to hollow it out. Glue and hook a 24g wire and pull it through the top and out of the base. Squeeze the paste around the wire, curve column slightly. Allow to dry overnight.



2 Stick a tiny ball of paste to the end of the column with sugar glue. Divide the ball in two with a craft knife.

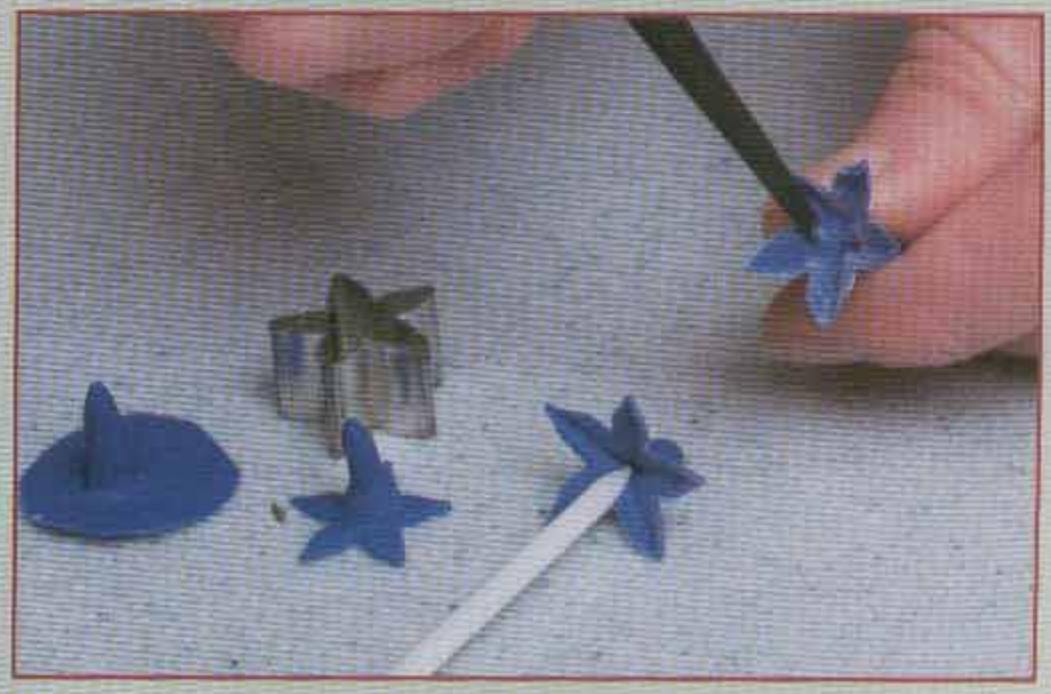
3 Cut the throat petal, soften edges. Use either a throat veiner or vein the edges with a veining tool. Pinch two ridges down the length with tweezers. Glue the column base and wrap throat around it. Pinch paste around wire. Dry over a former or rolling pin.



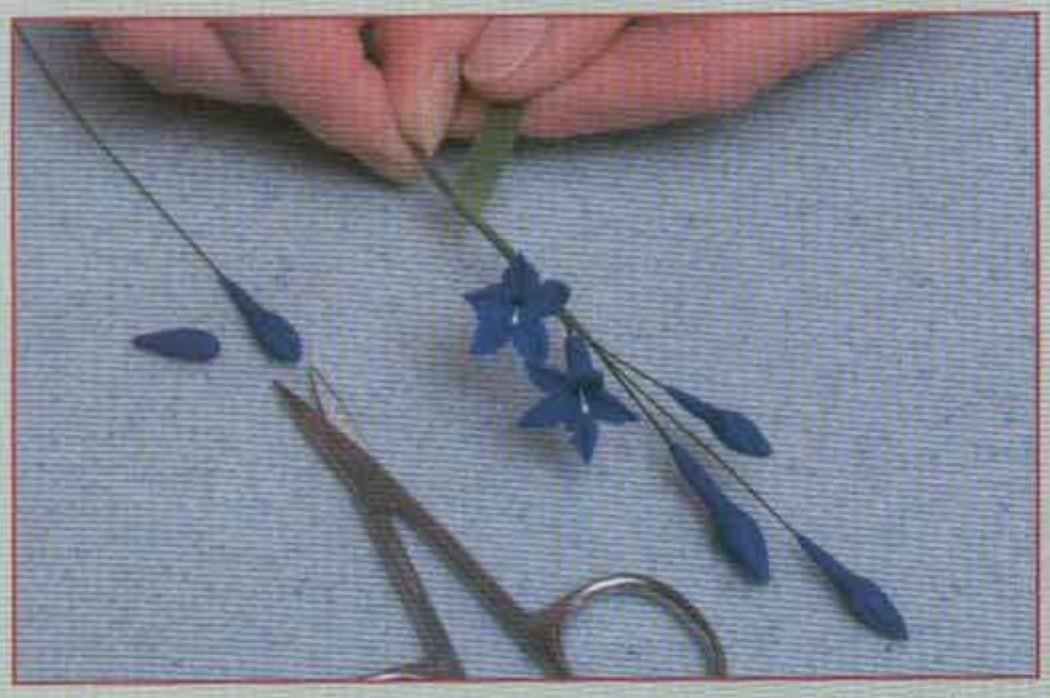
4 Cut three large and two small petals on a grooved board. Insert a glued 28g wire into the petal. Soften the edges, vein the petals pinch the points. Dry on bubble foam.

5 Dust the throat with primrose. Dust very lightly with lavender then dust the edges with african violet. Mix african violet with alcohol, dip a stiff brush into this and splatter onto the throat.

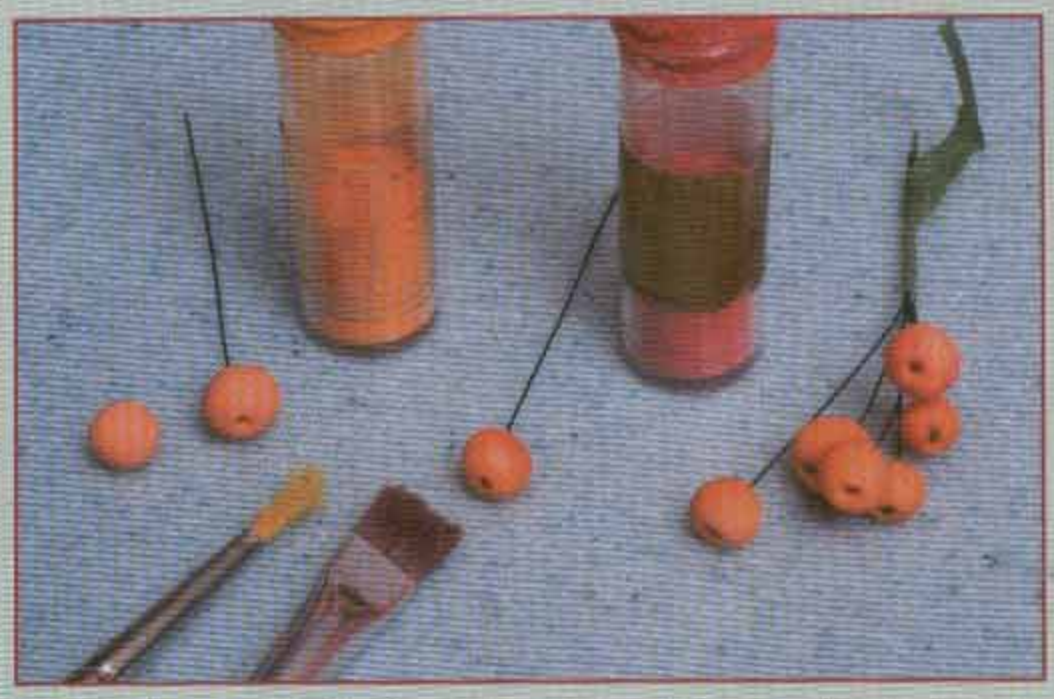
6 Dust the petals lightly with lavender then catch the edges with african violet. Tape one large petal curving forwards at the top (head), two either side of the throat (legs) and two smaller ones above these (arms).



7 Make a mexican hat from blue paste. Cut a flower with a small calyx cutter. Open the centre with a celpin, rest over a finger and press each petal with the dresden tool. Insert a 30g hooked and glued wire, neaten paste around the wire and insert a stamen.



8 To make buds roll paste into a teardrop. Pull hooked 30g wire through and work paste neatly down the wire. Mark the bud with small scissors. Tape three buds together with two flowers to make a small spray.



9 Roll a small ball of peach paste and insert a hooked and glued 32g wire. Dust with tangerine then lightly with red. Tape together in small bunches of 6 or 7 berries.

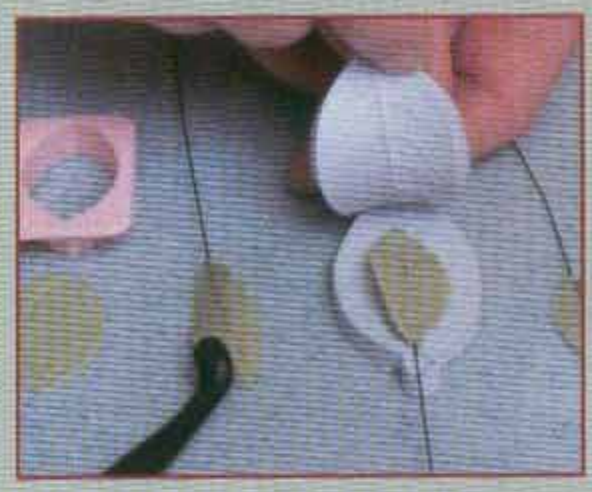
Cake Tips

CRAFT & DECORATION

A single tier cake can be used just as easily if a two tier would be too large.

Curve a large petal forward for the 'Head' of the orchid, the others can go either way.

Use a cocktail stick to flick the brush unless you want stained fingers!



10 Use a rose leaf cutter to cut leaves as shown; the leaf is narrower than the cutter. Insert a 28g wire. Soften the edges and lengthen the leaf with a dogbone tool. Vein and dry on bubble foam.

11 Dust leaves with moss green and down the centre with woodland green. Start with a leaf at the end and then two sets opposite each other, a bunch of berries and then another set of leaves.

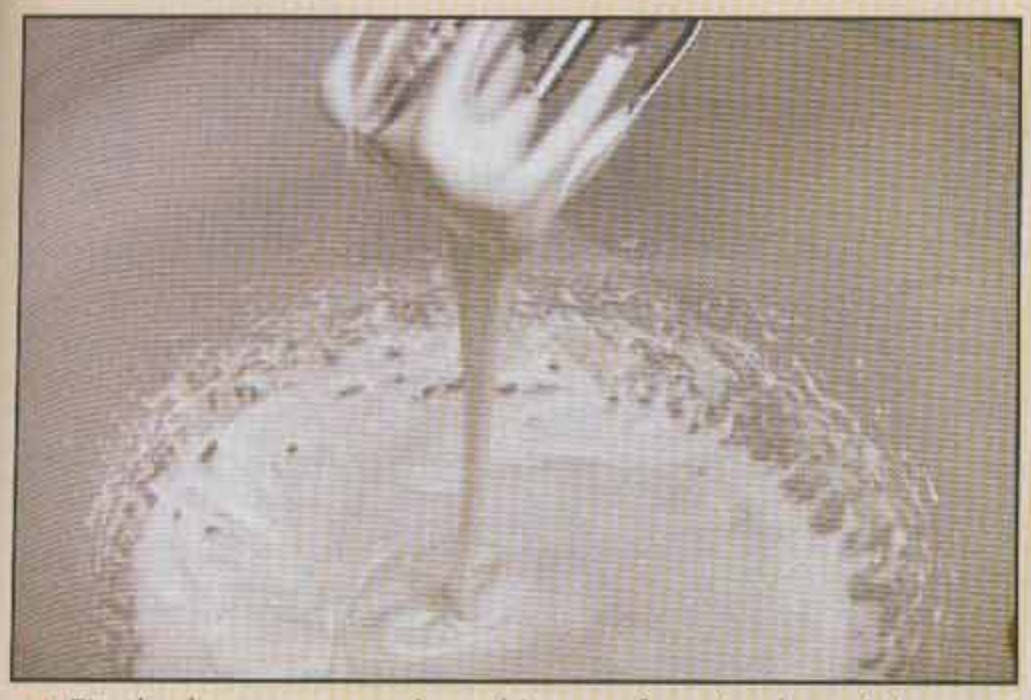
12 Tape a spray of leaves to a spray of filler flowers. Tape in three orchids then repeat filler flowers with another spray of leaves taped below. Use a posy pick to insert the spray into your cake.

The Perfect Package
Sugarveil All Wrapped Up

Kevin Todd
www.varispipedreams.com

YOU WILL NEED.

- cake drum square 8in
- cake square 6in filled and covered with white ganache
- sticky tape
- solid vegetable shortening for seasoning your worksheet (not oil)
- 2 well greased pieces of cellophane, baking parchment or a non stick mat measuring at least 28 x 10in and 10 x 10in
- stencil of your choice
- scissors
- paste colour black extra (Sugarflair)
- lustre super pearl
- confectionery icing (Sugarveil)
- comb (Sugarveil)
- scraper



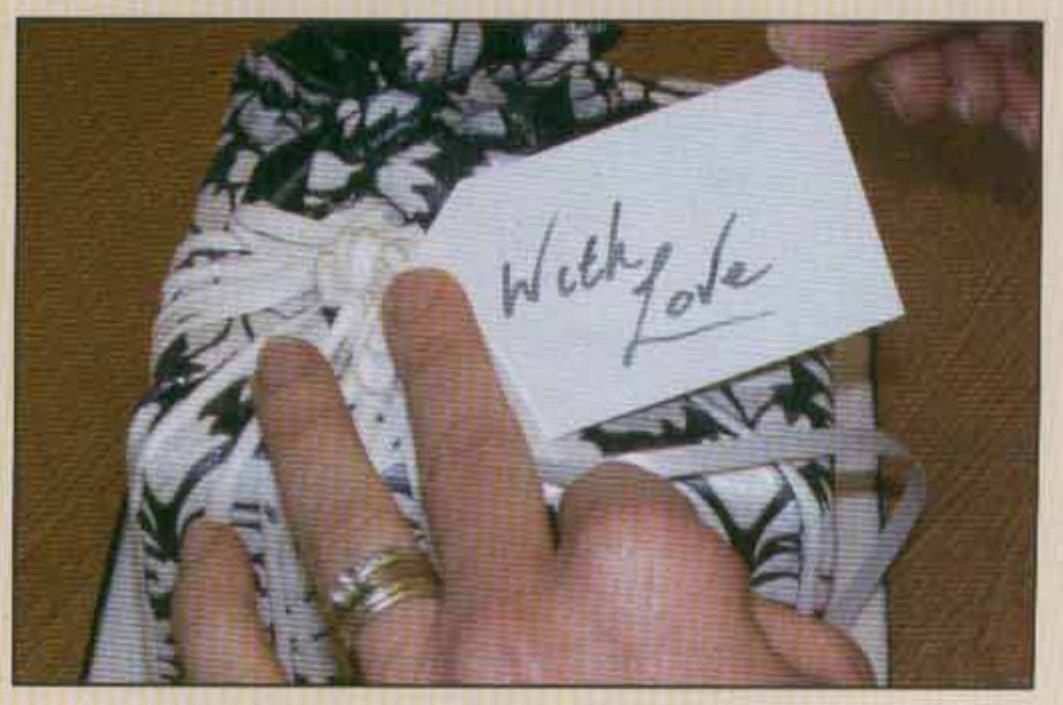
1 Fix the larger greased working surface in place. Mix up 1 cup of Sugarveil, follow the instructions supplied with the icing. Colour $^{3}/_{4}$ of the mix with the black colour. Cover the remaining white Sugarveil and refrigerate for later use.

2 Spread a thin layer of black Sugarveil over the prepared surface with a straight edged scraper. Allow to set, no longer tacky to the touch. Brush the entire surface with super pearl lustre. Use the white Sugarveil and stencil on your design. Remove stencil and allow to set.

3 Fix the smaller greased work surface into place. Use the remaining white Sugarveil, comb some thick lines over the length of the surface and spread a small amount of Sugarveil for a gift tag, allow the two to set. Use the lines once set, as piping on seams.

4 Cut the prepared Sugarveil wrap into four 7 x 10in pieces. Place these sheets onto the four cake sides, allow each to extend a little beyond each side. Trim the sheets together close to the corners, thus fixing them and gather the excess in central to the top of the cake.

5 Use the Sugarveil combed lines as contrast piping, place these along the four seams. Don't forget to seam the gathered areas to the top of the cake. Use a little water on your fingertip if necessary to help adhesion.



6 With the last piece of Sugarveil cut out a gift tag. Attach the gift tag to the cake with the remaining combed lines. Do this by carefully tying the lines around the gathered area to the top of the cake.

A Taste of Scotland

Scotland is recognised for its baking tradition, which comes into its own at this time of year. It's difficult to choose from the wealth of recipes, but I hope you will like the ones on these pages.

Valerie Hedgethorne

Ecclefechan (Butter Tarts)

I love the name of these buttery tarts with their mixture of fruit and walnuts, but I love the taste better! They are a definite Scottish challenge to the usual mince pies.

These keep well for a few days in an airtight container, or make double quantity and freeze some.

You will need a 12 hole tart tray and a fluted round cutter.

INGREDIENTS

Pastry

175g (6oz) plain flour
40g (1½oz) hard margarine
40g (1½oz) lard or white fat

Filling

40g (1½oz) butter
25g (1oz) walnuts
1 egg
75g (3oz) soft brown sugar
1 dessertspoon vinegar
110g (4oz) mixed dried fruit
4 glacé cherries

METHOD

1 **Pastry**: rub the fats into the flour and mix with approximately 6 teaspoons cold water to make a firm dough.

2 Rest it in the refrigerator.

3 Heat the oven to Gas 5/190°C/375°F. Grease the tins.

4 **Filling**: melt the butter and leave to cool. Chop the walnuts.

5 Beat the egg, mix in the sugar, vinegar, dried fruit, walnuts and melted butter.

6 Roll out the pastry and line the tins. Divide the mixture between them and place a piece of cherry on each.

7 Bake approximately 25 minutes or until the pastry is golden.

Selkirk Bannock

This large fruited yeast bun originated in Selkirk in the middle of the 19th Century and is believed to have been a great favourite of Queen Victoria. I'm not surprised - it's delicious.

You will need a baking tray.

INGREDIENTS

225g (8oz) strong (bread) flour
pinch of salt
25g (1oz) lard or white fat
1 x 7g sachet dried yeast
25g (1oz) caster sugar
150ml (5fl oz) milk
110g (4oz) butter
50g (2oz) currants
50g (2oz) sultanas
50g (2oz) mixed peel
Glaze
1 tablespoon water
1 tablespoon sugar

METHOD

1 Sieve the flour and salt into a bowl, rub in the lard and stir in the dry yeast and sugar. Warm the milk to blood heat and mix in to form a soft but not sticky dough. Knead well for 5 minutes.

2 Put into a clean bowl covered with cling film and put to rise. This can be done by placing the bowl over a pan of hot water, take care that the bowl does not touch the water. Leave until doubled in size.

3 When ready, re-knead and work in the butter and dried fruits, use extra flour if needed.

4 Form into an 18cm (7in) round, put on a greased baking tray, cover lightly with oiled cling film and put in a warm place to rise again - about 20 minutes.

5 Meanwhile, heat the oven to Gas 7/210°C/ 425°F.

6 Bake for 10 minutes then reduce the heat to Gas 4/180°C/350°F for a further 40 minutes or until golden brown.

7 Dissolve the sugar in the water and boil 1 minute. Brush over the bannock while it is still warm.

8 Served sliced and spread with butter if liked.

Be careful not to leave it too long in the second rising, it just needs to be slightly risen and feel puffy.

Raspberry Oat Slice

Using two of the best-known Scottish ingredients, an oaty base similar to flapjack is piled with cream and raspberries. The textures and flavours complement each other well.

You will need a rectangular flan tin measuring 18 x 28cm (7 x 11in). If this is not available you can use a round flan tin 25cm (10in) diameter.

INGREDIENTS

75g (3oz) butter
1 tablespoon golden syrup
75g (3oz) demerara sugar
50g (2oz) wholemeal flour
110g (4oz) rolled (porridge) oats
1 egg

Topping

300ml (10fl oz) double cream
225g (8oz) raspberries

METHOD

1. Grease the tin and line the base with Bake-O-Glide or baking parchment paper. Heat the oven to Gas 4/180°C/350°F.
2. In a saucepan melt the butter and golden syrup, stir in the sugar, flour, oats and beaten egg.
3. Press into the base of the tin and bake for approximately 20 minutes or until golden brown and firm.
4. Cool in the tin then carefully remove.
5. Whip the cream to soft peak, spread onto the base and pile the raspberries on top.
6. Before serving, dust with icing sugar.

The base can be made in advance and decorated when required.

Shortbread Round

Shortbread has a very long history in Scotland and no Scottish baking could be without it. Here it is baked in a mould which shows the Scottish emblem of thistles when turned out. I have given it a more special look by piping them in their colours of purple and green.

The mould is obtainable from Lakeland. You will also need a 1.5 piping tube.

INGREDIENTS

175g (6oz) butter
110g (4oz) caster sugar
300g (10oz) plain flour
Decoration
175g (6oz) royal icing sugar (Tate & Lyle)
paste food colours - purple and green

METHOD

1 Heat the oven to Gas 4/180°C/350°F.

2 Cream the butter and sugar together until soft. Work in the flour with a wooden spoon and knead very lightly until smooth. Press firmly into the mould, levelling the surface. Bake for 35 - 45 minutes or until a good golden colour. Leave in the mould until cool before turning out.

3 **To decorate:** Mix the icing to piping consistency. Colour a small amount mauve and, following the raised pattern, pipe in the tops of the thistles. Colour the remaining icing green to pipe in the remaining pattern.

4 **Tip:** for the green base of the flower, fill in the 'bowl' smoothly, leave it to crust slightly then gently mark the criss-cross lines with a very thin tool.

If you haven't time to decorate this, it is still good left plain. Mark one baked in a tin into 8 before baking.

Scottish Baking

Valerie Hedgethorne

An important meal in Scotland has always been tea, including freshly baked scones, sweet breads, biscuits and cakes - all good plain food equally at home in a castle or a simple household. What could be more delicious than the lightest of scones spread with homemade jam, the crunchiest of oatcakes or a bun loaf? Even though it may not be the family affair it once was, the legacy of the baking lives on. From humble origins of bannocks cooked over a peat fire, the baking skills have developed the baking to unrivalled good fare.

Bannocks

The name means a flat round cake (or biscuit) and will vary according to the different regions. In the Home Baking pages is a recipe for Selkirk Bannock which is a large, rich round bun made with yeast, but the Pitcaithly bannock is a flat biscuit type round, containing peel and almonds and cut into farls (wedges).

Teabreads and Cakes

In the 15th century these became a speciality, and, as time went on, dried fruits, spices and butter became more plentiful and were added to the basic dough, culminating in the well-loved Dundee Cake. When eggs began to be used as a raising agent, lighter cakes resulted. In the 19th century chemical raising agents were introduced and so recipes evolved, as we know them today.

Here is a selection of the most usual breads and cakes.

Soda Loaf - also known as Buttermilk Loaf, made with buttermilk and bicarbonate of soda. It is baked in a round.

Seed Cake - caraway seeds are sometimes called carvi, as they are in France. This cake was traditionally served on "Auld Handsel Monday", the first Monday of the New Year.

Hallowe'en Cake - is a cake similar to a Madeira often with orange icing, containing charms similar to the 'King's Cake' in France. The charms tell the fortune to the persons who receive one.

Gingerbread - In the middle ages this was a luxury cake because of the cost of spices. Early versions were a hard biscuit made with breadcrumbs, but because of the later availability of flour, eggs, black treacle and butter it gradually evolved from a heavy unleavened bread, until in the 19th century bicarbonate of soda was introduced to give us the rich dark cake we know today.

As elsewhere, there are many local recipes. Edinburgh includes split almonds, and Fochabers has beer, sultanas, currants, peel and ground almonds.

Orkney Broonie - has ingredients similar to parkin, oatmeal being added, making the cake which is also popular in the North of England.

Dundee Cake - as already mentioned, this is a fruit cake but is distinguishable from others by the top which is covered in whole almonds. Perhaps this is the best-known cake in Scottish baking.

It makes an excellent Christening or a light wedding cake.

Black Bun - It is a very rich dense fruit cake, not unlike Christmas pudding to eat, enclosed in a pastry case. In former times it was wrapped in a bread dough rather than the short pastry which is used now, Traditionally eaten at Hogmanay - New Year's Eve - and can be baked well ahead of time.

Small Cakes

Honey buns - Scottish heather honey is particularly delicious, and honey was used as a sweetener long before sugar because bee-keeping was practised from earliest times. These little buns are often iced.

Perkins - baked on a baking tray these crisp biscuits contain oatmeal.

Abernethy biscuits - take their name from a Dr. John Abernethy who hit on the idea of adding caraway seeds to plain biscuits.

Pastry Cakes

Nablab - These tarts, cut into squares, have a pastry base, a currant filling, and are topped with a cake mixture, also can be iced in different ways. In NE Scots dialect nab means a small piece of food (just a bite), and lab means to lick or gobble up, hence the name.

Apple Frushie - is an old Scots word meaning crumbly. It is an apple tart covered with a lattice of pastry.

Scones

Scotland has such a variety of scones, e.g. plain, fruit, treacle and oatmeal. There are savoury ones too, of course.

Drop scones or Scotch pancakes - In Scotland they are just called pancakes. The name of drop scones is apt because they are a batter which is dropped onto a hot greased griddle (girdle). They are delicious served warm.

Griddle or girdle scones - are similar to Welsh cakes but don't usually contain fruit. Dough is rolled out before cutting out and baking on the griddle.

Fatty Cutties - come from Orkney and are very similar to the Singin' Hinnies from Northumberland. Their name came about when fat was added to a very plain mixture and flour used instead of barley. Their high fat content and the fact that they are cut into wedges before baking gave them their lovely name.

Oatcakes

There are many variations on both the ingredients used, particularly in the type of oatmeal used.

Really delicious spread with butter and cheese or honey. They are shaped into bannocks or smaller biscuits.

Shortbread

Shortbread is almost synonymous with Scotland, and rightly so. The first was probably a simple biscuit baked on a skillet, but over years it progressed to becoming a richer biscuit. The story goes that there was a tradition at weddings to break it over the heads of the Bride and Groom.

There are several regional variations with either additions to the recipes or special ways of decorating it.

Petticoat Tails

There are several theories about the derivation of the name of these biscuits which are triangular with no points. Some say it comes from the French 'petits galettes' (little flat cakes) whilst others think their shape resembles the individual gores in the Elizabethan full skirt.

What we do know is that they date back to the 16th century and were a favourite of Mary Queen of Scots.

Finally one of the inscriptions that was written on shortbread at Hogmanay says: "A Guid New Year Tae Ane An' A' ".

The Flower Collection

Honeysuckle – (Lonicera)

Julie Z

YOU WILL NEED

- wire white 26, 28, 30 gauge
- wire green 28 gauge
- very fine white stamens
- stemtex white half width
- paste colour egg yellow, gooseberry green, poppy red (Sugarflair)
- veining mat set 1 (FMM)
- leaf cutters set of 4, 225-228 (TinkerTech)
- poppy seeds
- dusting powders apple green, buttercup, red terracotta,
- confectioner's glaze 100 and 50%

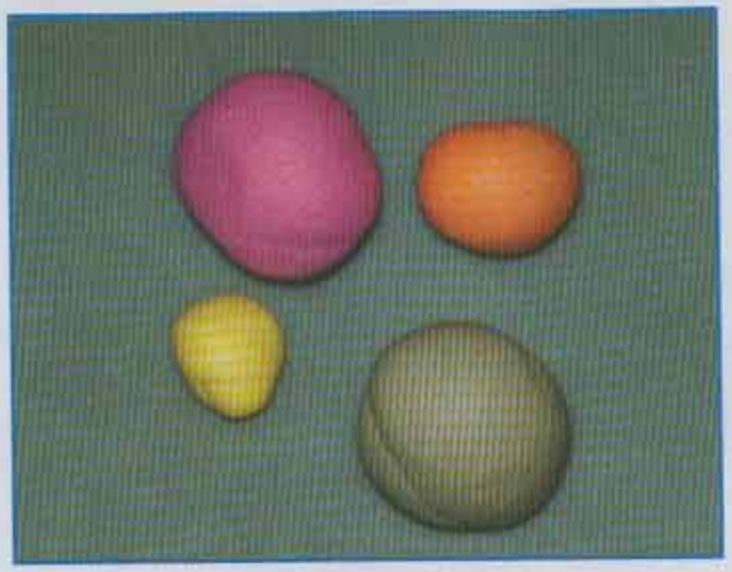
The Flower Collection

Spindleberry – (Euonymus europaeus)

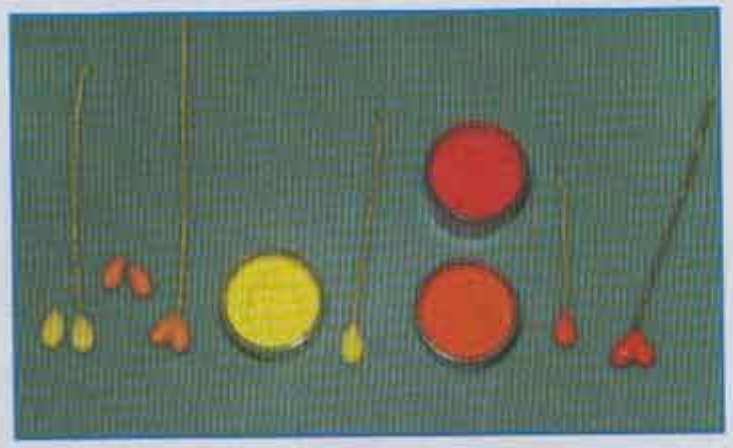
Julie Z

YOU WILL NEED

- hydrangea veiner (Sugarcity)
- poinsettia leaf cutters (JEM)
- wire white 28 gauge
- paste colour gooseberry (Sugarflair)
- paste colour rose, lemon yellow, orange (Wilton)
- petal dust chartreuse, carnation, cranberry, daffodil, old rose, orange, poppy red (Vee Bee)
- confectioner's glaze
- sugartex pollen (Sugarflair)



1 Colour paste with rose, gooseberry green, lemon yellow and orange.

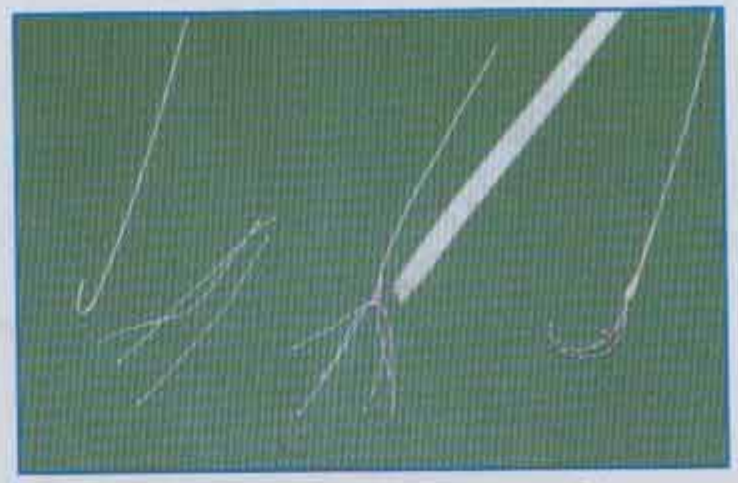


2 For the inner berries, tape a wire and make a small hook. Add a fat cone and leave to dry. Dust the berries, daffodil for the yellow one and orange and old rose for the pink ones, steam and dip in full glaze.

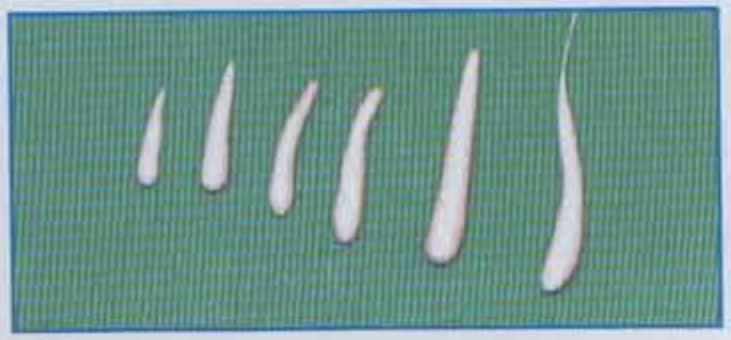
3 Cut a small ball of pink paste into 4 even pieces. Shape these into dumpy cones. Tape and hook a 28g wire and glue on the cones. Indent a line down each cone. These form the open berries. For the closed berries shape a ball as shown, mark into 4 and add a line down each segment.

4 With small scissors cut a fat cone into 4, shape an upwards ridge, in each segment. Pull the wired berry through and leave to dry. Dust the pink segments with carnation and cranberry. Dab glue beneath the berry and add brown pollen to represent the dead stamens and calyx.

5 Make leaves with the poinsettia leaf cutters, gooseberry paste and the hydrangea veiner on 28g wires. Reinforce the central vein with a dresden tool, gently shape the edges with a dog ball tool. When dry dust the top lightly with chartreuse and around the edges and back with poppy red. Steam the leaves, do not glaze.

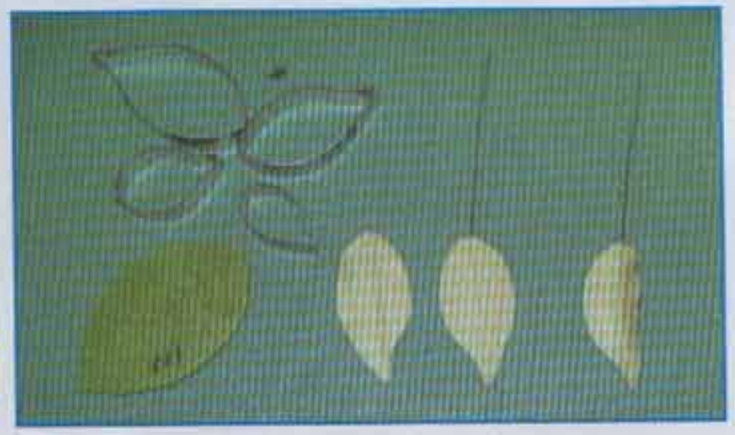


1 Form an open hook on a piece of 28g wire. Bend 3 stamens in half and pull one so it is longer then the rest. Place inside the hook and pinch it closed. Tape over the hook to hold the stamens in place.

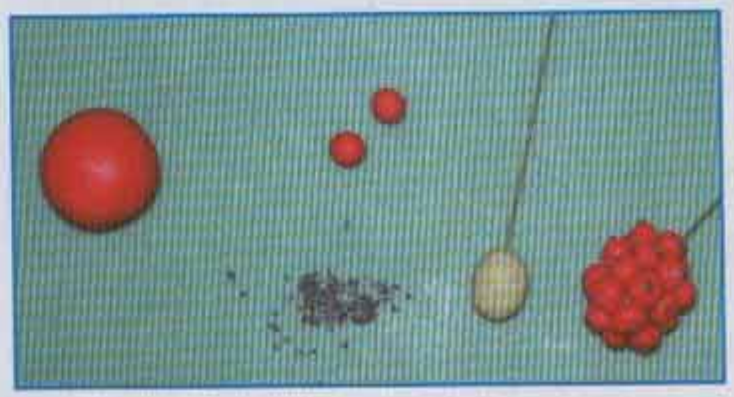


2 Curve the stamens over a scissor blade. Form the buds. Shape short bulbous cones of cream paste and insert a 30g wire. For the larger buds shape longer bulbous cones, insert a 28g wire and bend between the fingers creating an S shape. Mark 5 lines down the larger buds to represent the unopened petals.

3 Shape a long cone, hollow it out with a cocktail stick. Make two 1cm long cuts close together. Cut 2 slanted, V shaped pieces away either side of the 'tongue'. Make 4 short cuts in the remaining part of the cone. Widen and lengthen the tongue and the short petals, round them at the edges with the cocktail stick. Insert the stamens and bend to shape.

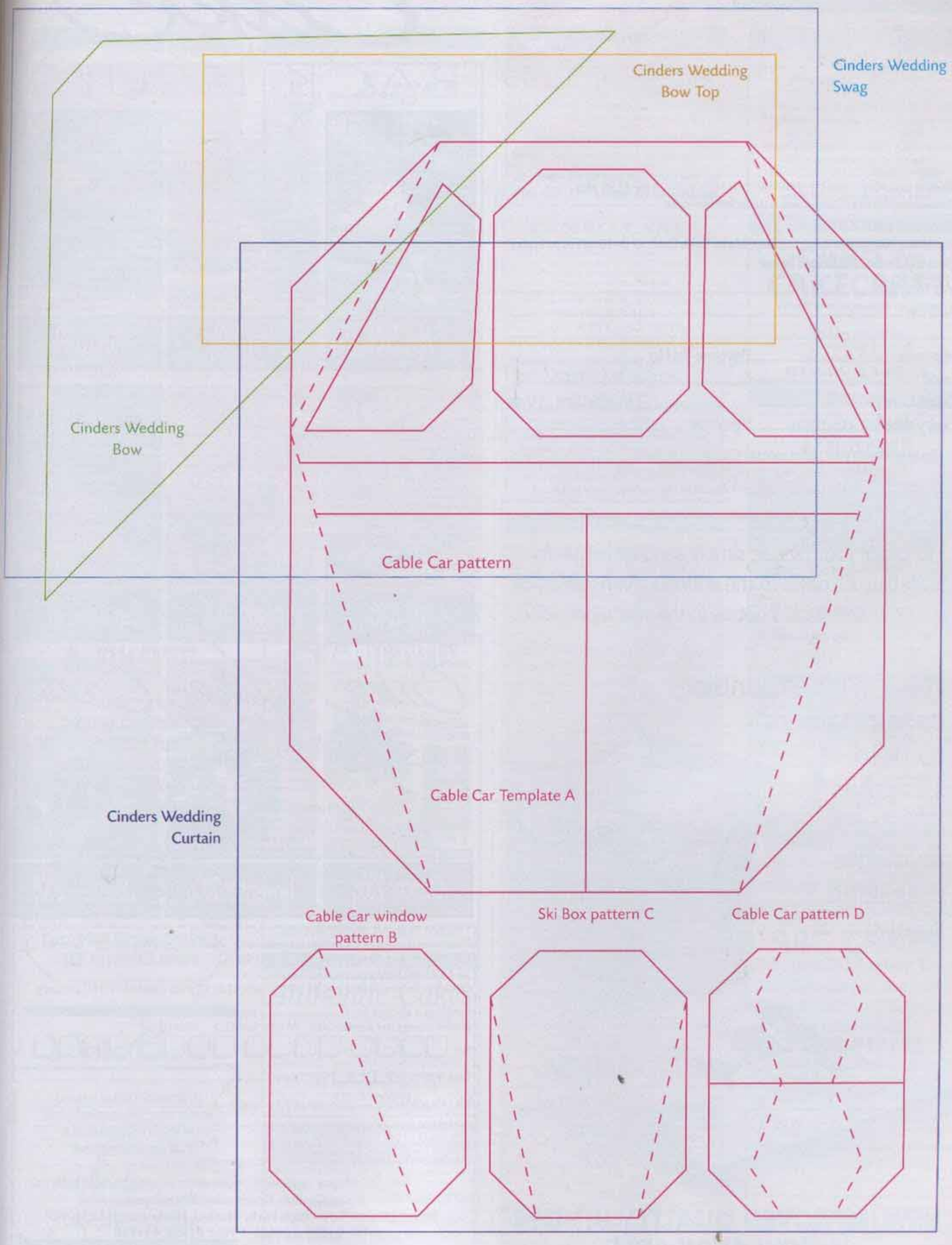


4 Use light green paste (gooseberry and yellow) and cut leaves out with a central ridge. Insert a 28g green wire into the ridge soften the edges and vein. Ball tool the edges, shape the leaf and leave to dry.



5 For the seed head make a hook in a piece of 26g wire and add a green ball of paste. Allow to dry. Roll small balls of red paste and glue to the ball. Very lightly glue the centre of each one and push in a poppy seed. Once set dip into full glaze, dry and re-dip for a high shine.

6 Dust the flowers and buds with apple green at the base, buttercup along the length and over with red terracotta. Dust the leaves with moss green and add a touch of red terracotta to the edges, steam and dip into half glaze (50%). Tape the leaves in pairs down the stem behind each flower and seed head.


Cinders Wedding Swag
Cinders Wedding Bow Top
Cinders Wedding Bow
Cable Car pattern
Cable Car Template A
Cinders Wedding Curtain
Cable Car window pattern B
Ski Box pattern C
Cable Car pattern D

Cake CRAFT & DECORATION BINDER

I wish to order my CAKE CRAFT & DECORATION BINDER for £5.99 plus £1 p&p*

*Overseas orders: Add extra £1 (Europe), extra £2 (Rest of World) per binder

Please send me ..... binder(s)

I enclose a cheque for £..... payable to Cake Craft & Decoration or I have given my credit card details below

Mr/Mrs/Ms .....

Address .....

.....

Postcode.....Daytime Tel No.....

Email .....

Credit Card No..... ❑ MasterCard ❑ Visa

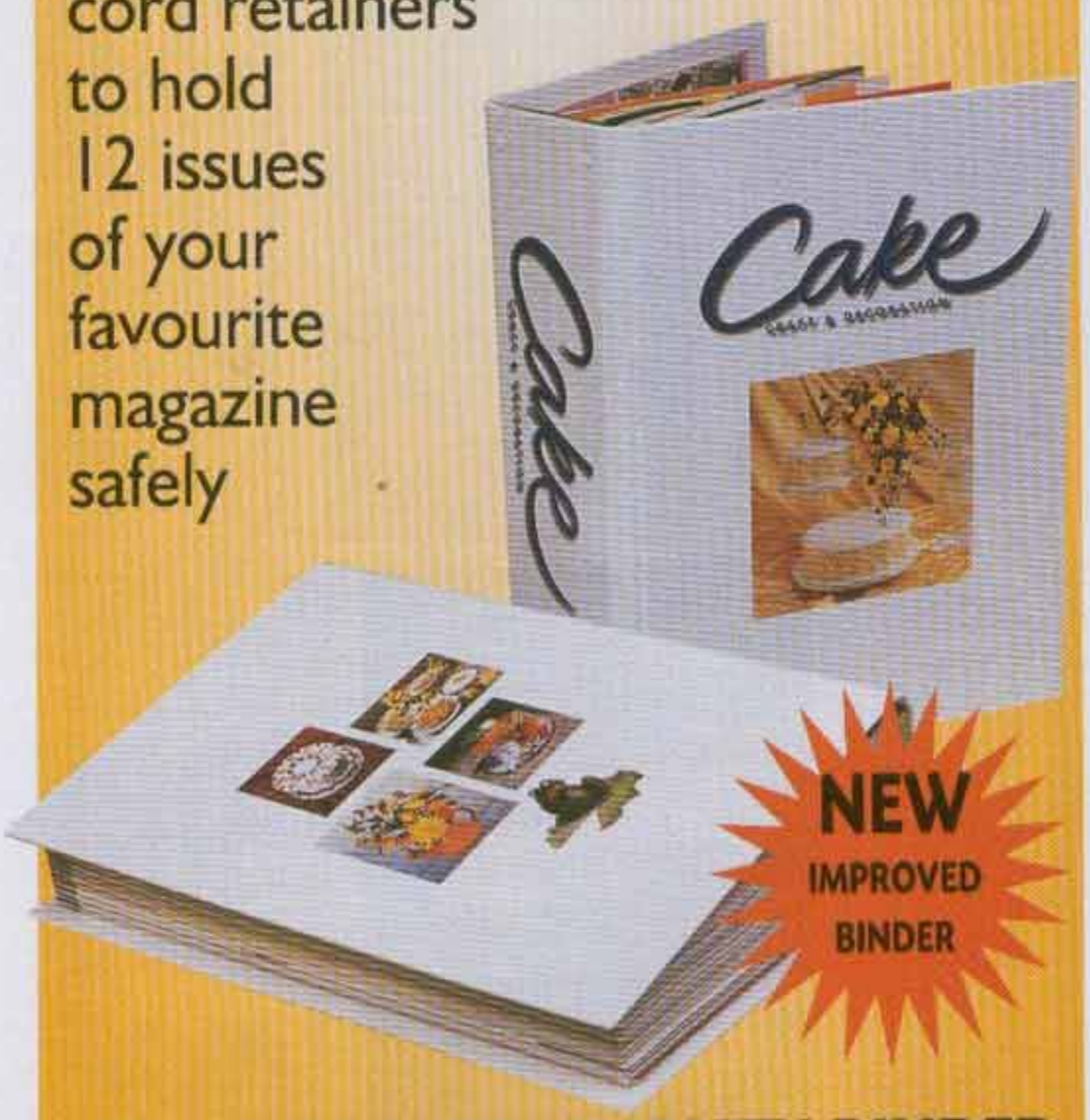
Expiry date .....Signature.....

Please send with your remittance to: **Cake Craft & Decoration Binder Offer**
Tower House, Sovereign Park, Market Harborough LE16 9EF
Tel: 01858 439605 • Fax: 01858 434958

❑ Please tick if you do not wish to receive promotional offers from other companies

To order your binder, simply send a cheque for £5.99 plus £1 p&p* to the address given above, or give your credit card details in the space provided.

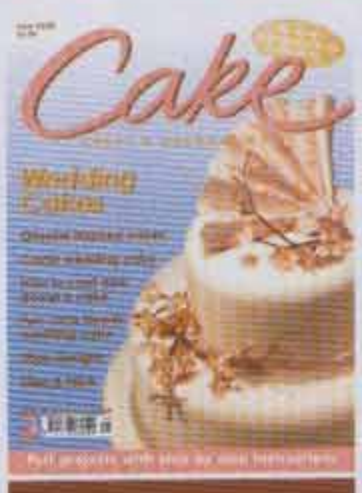
Now with expanding cord retainers to hold 12 issues of your favourite magazine safely



NEW IMPROVED QUALITY BINDER IS NOW AVAILABLE

Cake CRAFT & DECORATION BACK ISSUES

April 2008

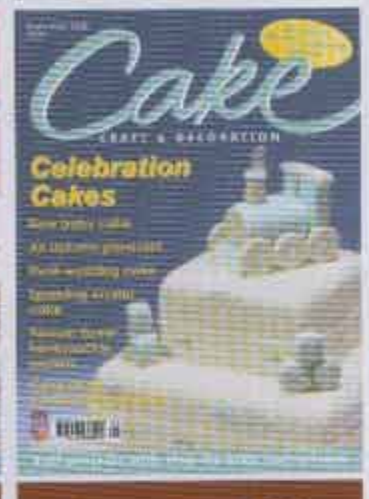


May 2008

June 2008

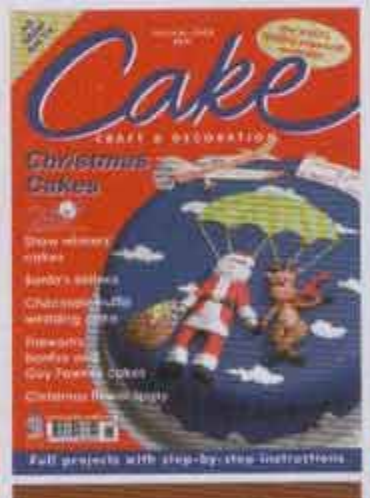
July 2008

August 2008



September 2008

October 2008



November 2008

December 2008

Please send me: Cake Craft & Decoration ~ April 08 ❑ May 08 ❑ June 08 ❑ July 08 ❑ Aug 08 ❑ Sept 08 ❑ Oct 08 ❑ Nov 08 ❑ Dec 08 ❑
at £3.95 incl p&p per copy (UK only)
Overseas orders: Please add £1 p&p (Europe) or £2 p&p (Rest of World) per copy

I enclose a cheque for £..... payable to **Cake Craft & Decoration** or please charge my Credit Card MasterCard ❑ Visa ❑

No ❑❑❑❑ ❑❑❑❑ ❑❑❑❑ ❑❑❑❑

Expiry date ❑❑/❑❑ Signature .....

Mr/Mrs/Ms .....

Address .....

.....Postcode.....

Daytime Tel No .....E-mail.....

Please send with your remittance to:
Cake Craft & Decoration Back Issues,
Tower House, Sovereign Park, Market Harborough LE16 9EF
Tel: 01858 439605 • Fax: 01858 434958

❑ Please tick if you do not wish to receive promotional offers from other companies

C1/09

Surbiton Sugarcraft
www.surbitonart.co.uk
Worldwide Delivery
Free UK Delivery* on orders over £50.00
*Highland, Islands, Nothern Ireland and certain post code area excluded

CLASSIFIED

sponsored by...

AIRBRUSHING

www.shesto.com
The
AIRBRUSHING
Specialists
Kits, Colours,
'How To' Videos & DVDs
Tel: 020 8451 6188
email: sales@shesto.co.uk

CAMBRIDGESHIRE

Sugar Daddy's
Sugarcraft Shop
1 Fishers Yard, Market Square,
St Neots, Cambs PE19 2AF
Tel/Fax 01480 471200
Website: www.sugar-daddys.co.uk

BIRMINGHAM

DIY ICING CENTRES
8 EDWARDS ROAD,
ERDINGTON
BIRMINGHAM B24 9EP
46 HIGH STREET, BILSTON,
WEST MIDLANDS WV14 0EP
T: 01902 497498
SUGARCRAFT SCHOOL AT OUR BILSTON BRANCH
PLEASE CALL 01902 497498 for details
www.diy-icingcentre.co.uk
EVERYTHING FOR THE CAKE DECORATOR
24 years of excellent sugarcraft service
TEL. 0121 384 8236

CHESHIRE

TOP TIER CAKES
Our sugarcraft shop offers an extensive range of cake decorating supplies
Pop in, service is friendly & advice is free
We also design wedding and celebration cakes
107 Northenden Rd, Sale, Manchester M33 3HF
0161 973 1574 cakesbytoptier@aol.com

CAMEO CAKES
CAKE DECORATING SPECIALIST
Sugarcraft equipment.
Tins and stand hire. Tuition.
Wedding and celebration cakes
Favours and partyware
177, Laird Street, Birkenhead
Wirral. CH41 0AA
Tel: 0151-652-4815
www.cameo-cakes.com

Angel Cakes
by Virginia Valentine
All sizes of boards and drums in silver and gold colours. 20 colours of sugarpaste.
Wide range of sparkling cake decorations.
Largest range of cake tins for hire in UK
38 Greenwood Street, Altrincham, Cheshire WA14 1RZ
T: 0161 928 2820
or order online at www.cakestinsandfavours.co.uk

cutters

"Fine Cut"
EXTENSIVE RANGE OF HIGH QUALITY TIN PLATE, SUGARCRAFT CUTTERS MANUFACTURED IN ENGLAND
Enquiries for catalogue of over 450 products inc NEW RANGE of Décor Art Cutters to:
'FINE CUT' SUGARCRAFT PRODUCTS
Workshop No. 4 • Old Stable Block
Holme Pierrepont Hall • Holme Pierrepont
Nottingham NG12 2LD • Tel/Fax: 0115 933 4349
www.finecutsugarcraft.com

DERBYSHIRE

CARD & CAKECRAFT
For all your sugarcraft equipment
Contact:
off Low Pavement
8 Theatre Yard Arcade
Chesterfield • Derbyshire
01246 234853

DEVON

ICING ON THE TOP & CROSS PATCH
Well worth a visit!
Specialists in sugarcraft equipment and decorations. Tin and stand hire. Classes
7 Ladysmith Road • Lipson • Plymouth
01752 252836

CHOCOLATE

Food Angles
Chocolate Specialists
We stock a wide range of high quality Belgian & German couverture in block & chip format, plus décor items including:
Scrolls (Cigarillos)
Curls & Megacurls
Chocolate Roses
Cocoa, Vermicelli & Shavings
Competitive prices + national delivery
For orders large & small, please contact us for a Price List :
Tel: 0845 2415 245
Email: sales@foodangles.com

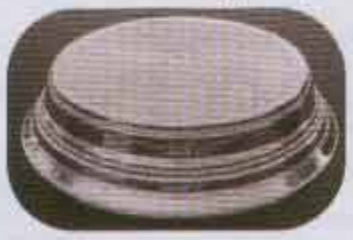
DUMMIES

Dummies Direct
www.dummiesdirect.co.uk
T: 0121 778 4692

Dummies from high quality polystyrene in all shapes and sizes

CAKE STANDS

A. OKOYE
The Cake Stand Specialists
Highest Quality and Widest Range of Stands and Knives - in stock
All British made by Craftsmen



www.cakestands.co.uk
Fast Mail Order Service
Tel: 01202 420151

crystaClear
Leaders in the market with high quality acrylic cake stands & separators all made in food grade material.
Standard product range or bespoke work undertaken.
www.cake-stands.co.uk
Tel: 01752 897929

CAKE STANDS/BOXES

CEEFOR CAKES
Telephone: 01525 375237
Fax: 01525 385414
Email: info@ceeforcakes.co.uk
Web page www.ceeforcakes.co.uk
SUPPLIERS OF:
'NUFFIN FANCI' RANGE
STRONG CAKE BOXES,
ANY SIZE & HEIGHT
ACRYLIC DISPLAY BOXES, CAKE STANDS
CAKE SEPARATORS AND CAKE TOP ACCESSORIES
ACRYLIC DISPLAY BOXES
CLEAR ACETATE DISPLAY BOXES
Mail order available, contact for price list

CAMBRIDGESHIRE

Authentic Cakes
An Aladdin's cave of cakemaking, decorating & equipment
Classes available on request
Tin / stand hire
Wedding / celebration cake specialist
www.authenticcakes.co.uk
FREE local parking available
01223 246840
124 Wulfstan Way • Cambridge

Paula Macleod's Creative Cake Co
4 Market Street
Wisbech
Cambridgeshire
PE13 1EX
T: 01945 466599
Wilton
Wilton 123 Authorised Tutor
PME Professional Diploma Courses available here
www.creativecakecompany.com

CHOCOLATE/CLASSES

Tracey's Cakes
Beautiful, contemporary, original wedding cakes
NEW
Mail order & Classes in Chocolate Work with Tracey Mann
We supply
Chocolate paste, Chocolate, Cigerellos and Transfer Sheets
Please see website for details
www.traceyscakes.co.uk
01844 347147

CIRENCESTER

The Sugar Box
8a Ashcroft Road • Cirencester
Glos GL7 1QX
T: 01285 659009
www.thesugarbox.co.uk
Cake Decorating & Sugarcraft Centre
Cakes to Order
Classes & Demonstrations

FLINTSHIRE

ABC CAKES
A Better Celebration Cake
Sugarcraft equipment, tin/stand hire, wedding & celebration cake specialist.
Free local parking.
01244 812424
3 Chester Road West, Shotton, Flintshire

IRELAND

The Fairy Cake
IRELAND'S NEWEST SUGARCRAFT SHOP
Wide range of cake decorating equipment. Classes available.
Mail order, please call for details.
Unit 5, A-Kol Centre, Main Street
Enniscrone, County Sligo, Ireland
Tel: 00 353 96 37 645
www.thefairycake.ie

CLASSIFIED

sponsored by...

Surbiton Sugarcraft

www.surbitonart.co.uk

Worldwide Delivery

Free UK Delivery* on orders over £50.00

*Highland, Islands, Nothern Ireland and certain post code area excluded

GLASGOW

SugarCraftShop

Sugarcraft supplies from all the leading manufacturers

- Instore bakery
- Celebration cakes
- Advice is FREE!

194 Mosspark Drive
Glasgow G52 1JS

tel: 0141 427 2777

orders@sugarcraftshop.co.uk
www.sugarcraftshop.co.uk

whatever your cake desires...

LEAMINGTON SPA

CRAFT COMPANY

...all the right ingredients

www.craftcompany.co.uk

- Cake boards and boxes
- Edibles for embellishing
- Decorations for detail
- Fast delivery
- Safe, secure site
- Friendly service

www.craftcompany.co.uk

We are open to the public on
Monday - Friday 10am - 3pm
The Craft Co
Unit 6/7 Queens Park Queensway
Leamington Spa CV31 3LH
Tel: 01926 888507
Email: info@craftcompany.co.uk

LEICESTERSHIRE

Sugar & Ice

THE CAKE DECORATING SPECIALIST

Shop at: **50 High Street • Coalville • 01530 817210**
now also at: **11 Cyrill St • Narborough Rd Sth**
0116 263 0846 (newly refurbished)

Sugarcraft equipment, tin & stand hire
All major suppliers, photocake plaques
Wide range of pastes & icing

Sharronlorraine Cakes & Cake Decorating Supplies

All the materials you need for sugarcraft
Celebration cakes made to order
Wedding cakes a speciality. Classes available
8 High Street, Barwell, Leics LE9 8DQ
Telephone: 01455 844985
Mobile 077341 01884
Email: sharronlorraine@ntlworld.com

SHROPSHIRE

The Cake Lady

Designers of wedding & celebration cakes.
Suppliers of sugarcraft products & equipment
Midlands Buildings, Bridge Street,
Oakengates, Telford, Shropshire TF2 6AH

Tel: **01952 619003**
www.thecakeladytelford.com
info@thecakeladyteldford.com

DARLINGTON

CALLENDER CAKES

Darlington's own Sugarcraft Warehouse

NOW BIGGER & BETTER

Unit 21, Whessoe Road,
Darlington DL3 0QP
T: 01325 381463

www.callendercakes.co.uk

MOULDS

FPC *Sugarcraft*

Exquisitely detailed Silicone Moulds

Please 'phone or email for a colour brochure

Or visit our eBay shop

sales@fpcsc.co.uk
www.fpcsc.co.uk
0117 9853249

UK Manufactured ~ Worldwide Service

PLYMOUTH

LAWSONS

Essentials for home living

PLYMOUTH . TOTNES . TAVISTOCK . IVYBRIDGE

SHOP ON LINE: www.lcbgshop.co.uk
MAIL ORDER: 01752 825699

10% OFF & FREE DELIVERY

* When you spend over £50.00

Sugar Craft Equipment & Sugar Flower Sprays
Boards, Boxes & Icing. General Bakeware
Wedding Favours, Nets & Napkins
Ribbons & Cake Tops

PLYMOUTH 01752 668363 . TOTNES 01803 864619
TAVISTOCK 01822 611200 . IVYBRIDGE 01752 892543

MANCHESTER

TOP TIER CAKES

Our sugarcraft shop offers an extensive range of cake decorating supplies

Pop in, service is friendly & advice is free

We also design wedding and celebration cakes

107 Northenden Rd, Sale, Manchester M33 3HF
0161 973 1574 cakesbytoptier@aol.com

SUGAR ARTISTRY

Stephen Benison Sugar Artistry

www.sugar-artistry.co.uk

ORDER ONLINE

Innovative design books & equipment for cake design & decoration
New cutters & side design roller textures
NEW ~ fabulous handbag cutter/kit and more textures for the side design roller
We stock designer stencils

SAE for brochure to Sugar Artistry
28 Rodwell Park • Trowbridge
Wilts BA14 7LY
Email stephen_benison@hotmail.com
Tel / Fax 01225 768649

SUGARCRAFT EQUIPMENT

Windsor CakeCraft

UKs sole importer of Choco-Pan.
Available in white, ivory and dark chocolate.

Extensive range of sugarcraft equipment and consumables.

SugarCraft classes available throughout the year for all skill levels

Suppliers of high quality wedding and celebration cakes.

Retail, Mail Order, Internet and Trade

Unit 8, Clarendon Court, Winwick Quay
Warrington, Cheshire WA2 8QP

www.windsorcakecraft.co.uk
01925 444590

SUGARCRAFT SHOPS

Magic Moments

For all your sugarcraft and cake decorating requirements. Call in for some friendly service & advice.

449-451 Ashley Road
Parkstone, Poole BH14 0AX
Tel: 01202 716286
www.magicmomentssugarcraft.co.uk

SUNFLOWER SUGARART

Sunflower SugarArt UK

SOLE DISTRIBUTORS OF
SUNFLOWER SUGARART PRODUCTS

AVAILABLE FOR
WORKSHOPS & DEMONSTRATIONS

Proprietor: **Kathryn Elliott**
Telephone: **01427 874890**
Web: **www.sunflower-sugarart.co.uk**
Email: **kath@sunflower-sugarart.co.uk**

PORTSMOUTH

CAPITAL CAKE CRAFT

Everything for the home cake decorator
Ribbons • Flowers etc
Tins and wedding cake stands for hire
Specialists in sugarcraft equipment

PORTSMOUTH
023 9266 3330

238 Kingston Road • Portsmouth • Hants PO2 7LR
(Nearest parking at Aldi's)

SURBITON

Surbiton Sugarcraft
Artofcake.co.uk

Fast and Friendly Worldwide Delivery

Free UK Delivery on orders over £50.00*

Highlands Islands, Nothern Irelands and Certain postcode area excluded

Sugarcraft and Cake Decorating tools
Edible Printing, Base Fruitcakes

Tel 020 8391 4664

140 Hook Road, Surbiton, London. KT6 5BZ
just 100 meter from A3 Hook Junction and 3 miles from M25 J9

SURREY

CORTEIL & BARRATT Established 20 years

Complete range of sugarcraft / cake decorating materials & equipment
Demonstrations, shop courses & classes available
Cake stand & tin hire • Celebration cakes made to order
Large selection of wedding favours
Stockists of Sunflower Sugarart silicone moulds, including double sided leaf and flower veiners, medallions, cameos and fairies

TRADE DISCOUNT • MAIL ORDER SERVICE

40 HIGH STREET • EWELL VILLAGE • EPSOM
SURREY KT17 1RW
Tel/Fax: 020 8393 0032
www.corteilandbarratt.com

Surbiton Sugarcraft
www.surbitonart.co.uk
Worldwide Delivery
Free UK Delivery* on orders over £50.00
*Highland, Islands, Nothern Ireland and certain post code area excluded

SURREY

Blue Ribbons
Cakecraft Centre
Est. 1987
SURREY'S LARGEST STOCKISTS OF SUGARCRAFT EQUIPMENT
Good prices • Expert service
Tin and stand hire
Tuition • Mail order
Blue Ribbons Cakecraft Centre
29 Walton Road • East Molesey
Surrey KT8 0DH
Tel: 020 8941 1591
www.blueribbons.co.uk
Mastercard • Visa • American Express
Open six full days per week

CHERRY ON THE TOP!
Sugar Florist
Edible Photos
Flower Paste
Food Colours
Ribbons
www.cherryonthetop.net
Tel: 01276 503920
Email: info@cherryonthetop.net

SUGARCRAFT SUPPLIES

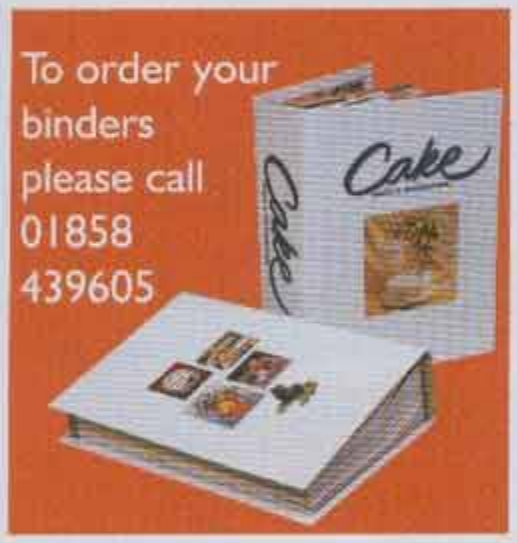
Elegant Tiers
Bespoke cakes & Sugarcraft Supplies
Special occasion cakes designed and made to order
New online shop selling all your sugarcraft needs
www.eleganttiers.co.uk
Tel: 07761 050651

WINDSOR

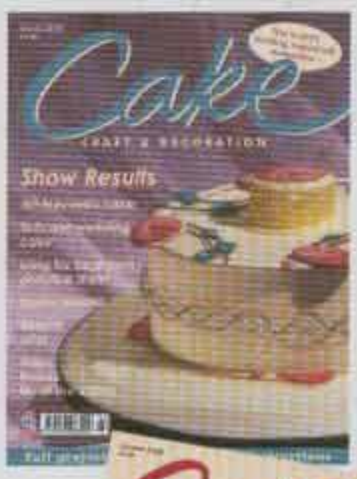
Pipedreams
Buying, Hiring or Learning?
Visit us online
Or in the flesh
For all your cake needs
Easy parking, near Windsor
01753 865682
www.pipedreams-sugarcraft.co.uk
'We provide, you create'

YORKSHIRE

CARD & CAKECRAFT
For all your sugarcraft equipment
Contact:
7/8 North Gallery
Castle Market • Sheffield
0114 272 8606



RETAILERS...



Become one of our loyal stockists and sell Cake Craft & Decoration magazine

Minimum of five magazines per month

Call Andy Hounslow for details on
01895 433811

Cake
CRAFT & DECORATION
the world's leading monthly sugarcraft magazine

WEDDING CAKE MAGAZINE

COMING NEXT MONTH

Your regular monthly magazine

Next month's slice of

Cake

CRAFT & DECORATION

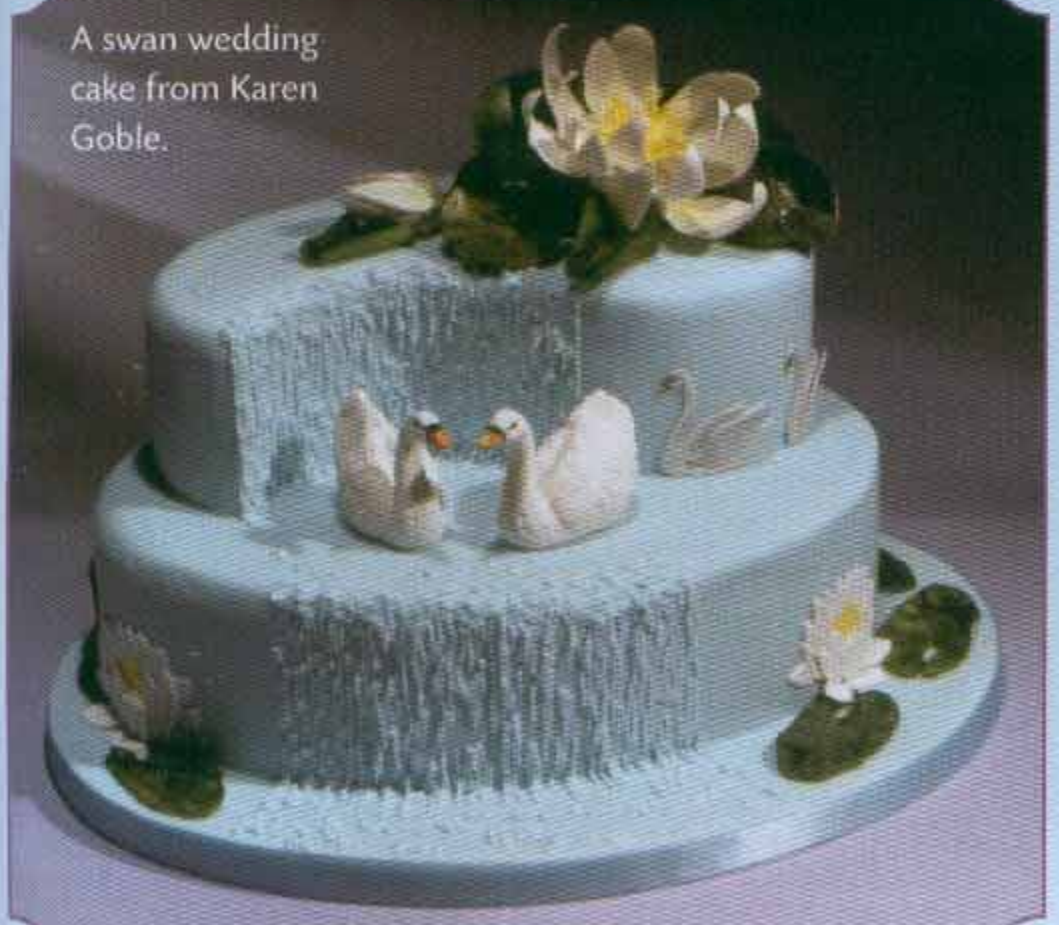
Wedding Cakes with Style!

Janet Webb designs a cute Valentine celebration cake.

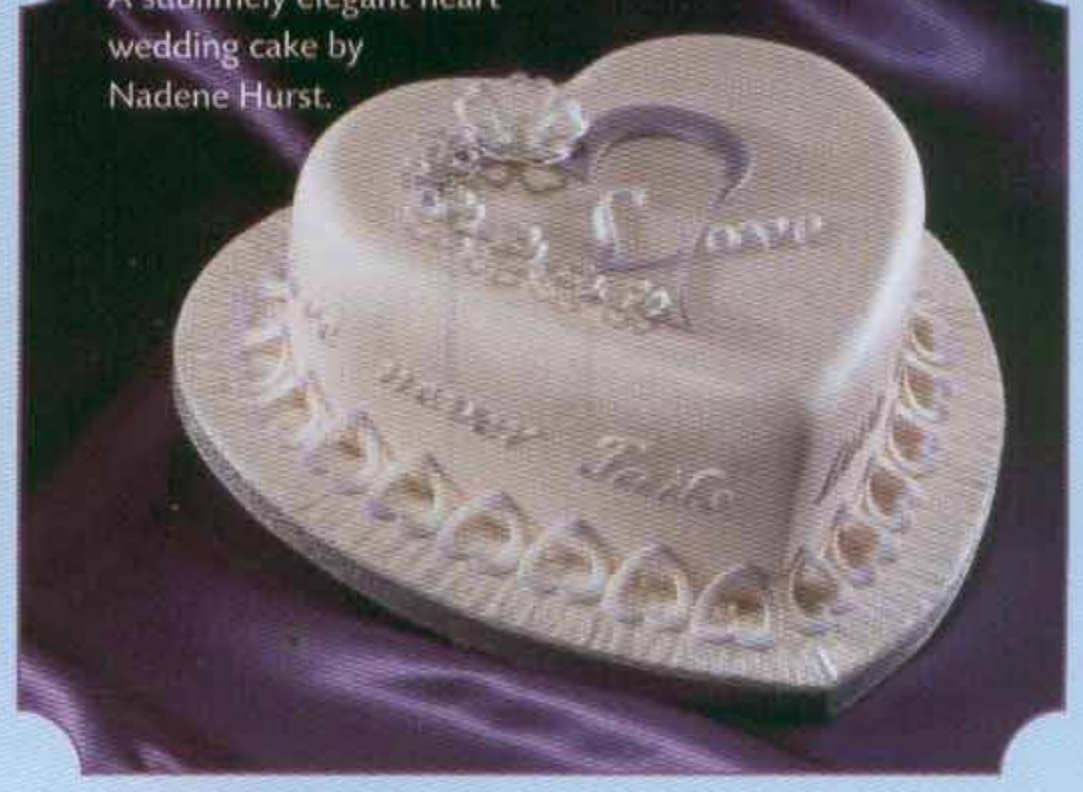
Easy chocolate treats for Valentine's Day.

A contemporary designed wedding cake by Pat Trunkfield, combined with classical flowers.

A swan wedding cake from Karen Goble.



A sublimely elegant heart wedding cake by Nadene Hurst.



Plus all your regular favourites

✠ *Market Place* ✠ *Gallery* ✠ *Over to You*

The February Issue is on sale from

15th January 2009

This seasons wedding cake designs